

Grilled Reuben Sandwich

- 2 slices light rye bread
- Thousand Island dressing
- 2 to 3 slices cooked [Corned Beef Brisket](#) [1]
- 1 slice Swiss cheese
- [sauerkraut](#) [2]
- optional: sliced tomato
- butter

Make a sandwich with rye bread, dressing, corned beef, Swiss, [sauerkraut](#) [2], and optional tomato slices.

Butter both outsides of the sandwich.

Heat a small pan with a cover over medium heat. When heated, place the sandwich in the pan and cover. After a couple minutes flip the sandwich, and press down with spatula. Cook for another couple minutes.

Serve immediately with pickle and chips.

Serves: 1

Preparation time: 10 minutes

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Links:

[1] <http://kitchen.unseelie.org/.274>

[2] <http://kitchen.unseelie.org/.93>