

Reuben Panini

Directions are for preparing sandwiches using a grill or large skillet (grilled-cheese style)

Ingredients (for 4 sandwiches):

1 cup sauerkraut, well drained and rinsed
32 slices thinly sliced deli corned beef
(may substitute with pastrami)
2 Tbsp unsalted butter
8 slices rye bread
½ cup Thousand Island dressing
8 slices Baby Swiss cheese
*(may substitute with Lacy Baby Swiss
cheese)*



If you like tangy sauerkraut, drain, but skip rinsing.

You may want to increase the amount of corned beef for healthier appetites!

Drain sauerkraut, rinse, and pat as dry as possible with paper towels.

Keeping them separate, warm sauerkraut and corned beef in microwave until just warm so that the sandwiches are heated through when grilled.

While sauerkraut and corned beef are being warmed, lightly butter one side of all 8 bread slices.

Mix together warmed sauerkraut and Thousand Island dressing.

On the unbuttered side of 4 bread slices, layer ingredients in this order: 1 slice Swiss cheese, 4 slices corned beef, ¼ cup sauerkraut mixture, 4 slices corned beef, and a second slice of Swiss cheese. Top with remaining bread slice, buttered side out.

Grill sandwiches on a pre-heated grill (medium) until both sides are golden brown, about 3-5 minutes per side. Watch carefully so that you don't burn the bread.

Serve sandwiches hot with a pickle spear and chips on the side.

Wishing you a pot o' gold and all the joy your heart can hold.