

BEST REUBEN SANDWICH

Level: Easy
Serves: 2 to 4
Total: 15 minutes
Prep: 5 minutes



INGREDIENTS:

The Sandwich

- 8 slices of Rye Bread
- ¼ cup butter, softened
- ¼ cup Russian dressing
- 8 slices Swiss cheese
- 2 lbs. corned beef
- 1 cup sauerkraut

Homemade Russian Dressing

- ½ cup mayonnaise
- 3 Tablespoons ketchup
- 2 Tablespoons prepared horseradish
- 2 teaspoons Worcestershire sauce
- 1 Tablespoon sugar
- ¼ teaspoon paprika
- 1-2 teaspoons Franks RedHot Sauce
- Salt & Pepper to taste

DIRECTIONS:

1. Russian dressing can be prepared in advance. In a medium bowl, stir to combine mayo, ketchup, horseradish, Worcestershire, sugar and paprika. Add hot sauce to taste. Season with salt and pepper.
2. Lay out slices of bread on a large baking sheet. Butter one side of each slice.
3. Flip all slices over. Spread Russian dressing on each slice.
4. On half of the bread slices, build your sandwich: Cheese + Corned Beef + Sauerkraut
5. Top each sandwich with remaining bread slices dressing side down.
6. Heat a cast iron pan or griddle to medium heat.
7. Cook each sandwich until golden and cheese is melted, 3-4 minutes per side.



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