

Classic Reuben Sandwich

- 8 slices marbled rye bread
- 6 Tbsp butter, melted
- ¾ cup Thousand Island or Russian dressing
- 8 slices of Swiss cheese (about 8 oz)
- 2 cups drained sauerkraut
- 1lb. thick-sliced corned beef

CORNED BEEF DIRECTIONS:

1. If frozen, defrost corned beef overnight in the refrigerator. Remove from packaging and rub contents of spice packet onto meat.
2. Place spice-rubbed corned beef into a large pot. Pour in water to cover beef. Bring water to a boil. Reduce heat, cover and simmer. Check the meat occasionally while cooking. Add water if necessary. Cook until fork tender and beef has reached a minimum internal cooking temperature of 160°F. A three-pound brisket will take approximately three hours. Carve across the grain, or prepare as you need for a recipe, and serve.

SANDWICH DIRECTIONS:

1. Heat a large skillet over medium heat.
2. Brush one side each of 4 slices of bread with melted butter; place buttered side down in the skillet.
3. Spread 1½ Tbsp of Thousand Island dressing on each slice of bread; follow with one slice of cheese, then about ¼ pound of corned beef, ½ cup of sauerkraut, another slice of cheese.
4. Spread each remaining slice of bread with another 1 ½ Tbsp of Thousand Island; cover each sandwich, dressing side down.
5. Brush the tops of bread with melted butter.
6. Gently press sandwiches with a spatula; after 5 to 7 minutes, carefully flip sandwiches over.
7. Continue to gently press sandwiches while browning the other side; after another 5 to 7 minutes, flip and press the sandwiches back and forth for a few more minutes until sandwiches are golden and toasted and cheese is melted and warm.

