

Homemade Reubens

Via The Redheaded Princess

Ingredients

- Rye or Pumpernickel bread
- butter or mayo mixed with a little Texas Pete
- sauerkraut
- corned beef
- Swiss cheese
- 1000 Island dressing



Directions

1. Preheat a double-burner griddle or two skillet over medium heat.
2. Next butter one side of two pieces of bread. Sometimes I use a little mayo mixed with a little Texas Pete instead...it's really your preference.
3. Next, in the preheated skillet put the bread butter side UP. This will make the inside of the sandwich a little toasty so it won't become so soggy when you get it all put together. In the other preheated pan lay each slice of corned beef out individually. They're already cooked but you are making all parts heated so you don't bite into a cold sandwich. Also, add the sauerkraut to the pan.
4. Next flip the slices of meat and the sauerkraut. With a set of tongs move stack the corned beef and then lay the sauerkraut on top. Flip over the bread so it gets toasted on the butter side now.
5. Add a couple slices of Swiss cheese on top of the corned beef and sauerkraut. Put a little 1000 island dressing on the bread. Place the corned beef, sauerkraut and Swiss onto one of the slices of bread. Top with the other slice. Cut in half and Enjoy!

