



# Reuben Sandwich

A Reuben sandwich is one of my family's fix-it-quick favorites. They are really delicious and easy to make. I like to serve them with big bowls of steaming vegetable soup and dill pickles on the side.

Submitted by **COLETTE G.** |

**Prep Time:** 10 mins

**Cook Time:** 10 mins

**Total Time:** 20 mins

**Servings:** 4

**Yield:** 4 sandwiches

## Ingredients

8 slices rye bread

½ cup Thousand Island dressing

8 slices Swiss cheese

8 slices deli sliced corned beef

1 cup sauerkraut, drained

2 tablespoons butter, softened

## Directions

### Step 1

Gather all ingredients and preheat a large griddle or skillet over medium heat.

### Step 2

Spread one side of bread slices evenly with Thousand Island dressing.

### Step 3

On four bread slices, layer one slice Swiss cheese, 2 slices corned beef, 1/4 cup sauerkraut, and a second slice of Swiss cheese. Top with remaining bread slices, dressing-side down. Butter the top of each sandwich.

### Step 4

Place sandwiches, butter-side down on the preheated griddle; butter the top of each sandwich with remaining butter. Grill until both sides are golden brown, about 5 minutes per side.

### Step 5

Serve hot. Enjoy!

### Editor's Note

Try this sauerkraut recipe and top with homemade Thousand Island dressing.

## Nutrition Facts

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Per serving: 657 calories; total fat 40g; saturated fat 18g; cholesterol 115mg; sodium 1930mg; total carbohydrate 44g; dietary fiber 5g; total sugars 10g; protein 32g; vitamin c 6mg; calcium 517mg; iron 4mg; potassium 412mg