



Rueben Sandwiches

Ingredients:

Per Sandwich

leftover corned beef - as much as you want!
2 slices dark or swirled rye bread
2 slices swiss cheese
3-4 tbsp sauerkraut
1 tbsp spicy brown mustard or russian dressing
butter

Directions:

Heat a griddle or panini press.

Spread butter on each slice of rye bread. Place one piece of bread, butter side down on panini press.

Assemble sandwiches by:

Spreading the sauerkraut evenly over the spice of bread.

Top sauerkraut with mustard or thousand island dressing.

Add corned beef.

Top with swiss cheese.

Place remaining side of bread, butter side up over the cheese.

Close lid on griddle/panini press and cook for 3-4 minutes, or until golden brown on each side.

Remove from panini press and allow to cool for 2 minutes. Cut in half, and serve.