

# chattavore

## HOMEMADE REUBEN SANDWICHES

Prep time: 10 minutes

Cook time: 10 minutes

Serves 4

For the dressing:

- 1/4 cup mayonnaise
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- 1 1/2 teaspoons prepared horseradish or 1 1/2 teaspoons hot sauce
- 1/2 teaspoon smoked paprika
- 1 tablespoon pickle relish
- 1 clove garlic, minced

For the sandwiches:

- Russian dressing (ingredients above)
- 4 slices rye or marble rye bread
- 10-12 ounces corned beef - shredded or thinly sliced
- 4 ounces thinly sliced Swiss cheese
- 1 cup sauerkraut
- 3 tablespoons unsalted butter - melted

- 1 Make the dressing: Stir together all of the dressing ingredients in a small jar. Refrigerate until ready to use.
- 2 Prep to make the sandwiches: Place a 10-inch cast iron skillet over medium heat. Warm the corned beef and the sauerkraut (I used the microwave). Lay the bread out on a large cutting board.
- 3 Assemble the sandwiches: Divide the corned beef among 4 slices of the bread. Top each piece of bread with 1/4 cup of sauerkraut then divide the Swiss cheese among the slices of bread. Top with the remaining slices of bread. Brush the outside of each slice of bread with butter.
- 4 Grill the sandwiches: Carefully place two of the sandwiches into the heated pan and grill until golden brown on the bottom, 3-5 minutes. I like to use a second pan to weight the sandwiches. Carefully flip the sandwiches and grill another 3-5 minutes until brown on the other side. Remove from the pan and repeat with the remaining sandwiches.
- 5 Carefully remove the top slice of bread and drizzle dressing over each sandwich. Replace the bread. Serve the sandwiches immediately.