

Betty's Crusty Grilled Reuben Sandwich Recipe



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In this video, Betty demonstrates how to make her delicious Crusty Grilled Reuben Sandwich recipe. It has the traditional rye bread, loaded with sauerkraut, corned beef, and Swiss cheese, along with a choice of sauces. It makes a great lunch or dinner!

Ingredients (for one sandwich):

- 2 slices rye bread (I prefer dark rye.)
- 1 tablespoon of either prepared yellow mustard or Thousand Island salad dressing
- 2 tablespoons sauerkraut, drained
- 3 slices of shaved corned beef (from the deli section of your supermarket)
- 2 slices of Swiss cheese
- 2 tablespoons butter

Lay the two slices of rye bread on a cutting or sandwich board. Butter one side of each slice. Put the buttered side down in a skillet, and grill that side of the bread. Bring the two slices of bread back to the cutting board, and place them, grilled side up. Spread one of the pieces with 1 tablespoon of yellow mustard or 1 tablespoon of thousand Island dressing. Top with about 2 tablespoons of drained sauerkraut, 3 slices of shaved corned beef, and 2 slices of Swiss cheese. Put the other slice of bread on top, grilled side down. Now, butter the top, and place it, buttered side down, in the skillet. Butter the top side. Grill the sandwich slowly in the skillet, turning once. You can tell when the sandwich is properly grilled--when the Swiss cheese begins to melt and run a bit, and the top and bottom are both crusty and brown. Remove the Reuben sandwich from the skillet, and place it on the cutting board. Slice, somewhat diagonally--not quite corner to corner. Serve with bread and butter pickles for a delightful meal! Almost everyone love Reuben sandwiches!!!!