

Betty's Oven-Baked Mini Reubens



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In this video, Betty demonstrates how to make Oven-Baked Mini Reubens. These are reuben-style finger sandwiches that you can make on cocktail rye bread from your leftover St. Patrick's Day Corned Beef!

Ingredients (for 12 mini reuben sandwiches):

24 slices of cocktail rye bread
½ cup (or more) Thousand Island dressing
cooked corned beef, cut into 24 slices to fit the bread
8 oz. Swiss cheese, sliced into 24 slices to fit the bread
14.5-oz. can shredded sauerkraut, well drained
butter, for greasing pans

Butter a shallow baking pan that is large enough to hold 12 sandwiches made with cocktail rye bread. Also, butter a matching baking pan *on the bottom*. Set the pans aside (exposing the buttered sides) while you prepare your sandwiches. To assemble one sandwich, spread Thousand Island dressing on one side of two pieces of cocktail rye bread. Now, place a slice of Swiss cheese on top of each of the spread pieces of bread. Next, place a slice of corned beef on top of each cheese slice. To finish the sandwich, place a small amount of drained sauerkraut on one of the prepared sandwich halves and put the two halves together. Place the assembled sandwich on your buttered baking pan. Repeat this process, until you have assembled 12 reuben sandwiches on cocktail rye bread and placed them on the buttered baking pan. Now, place the other baking pan, *buttered side down*, on top of the mini reuben sandwiches to provide pressure and stability while baking. Bake at 375 (F) for 10 minutes, until bread is golden and cheese melts. Remove from oven and use a flat spatula to move mini reubens to a nice serving dish. Serve while hot! This is a great finger food for parties. Also, it is a very easy and tasty way to make reuben sandwiches. I hope you enjoy these Oven-Baked Mini Reubens! Love, Betty