



Reuben Sandwich

Difficulty: Easy

Time: Approx. 20 Minutes



Ingredients (4 servings)

- 7 ozs Hengstenberg Sauerkraut
- 8 Slices of sourdough bread
- 16 Slices sandwich pickles
- 4 tbsp Butter
- 7 ozs Pastrami or corned beef, thinly sliced
- 8 Slices cheese (Emmentaler, Appenzeller or French Comtè)
- 5 ozs Mayonnaise
- 2 ozs Ketchup
- 2 ozs Hengstenberg Knax Gherkins, finely diced
- 1/2 Shallot
- Cider vinegar, worchester sauce, tabasco or cayenne pepper
- Pepper, salt, sugar

First prepare the 1000 Island Dressing. Mix the mayonnaise, ketchup, chopped gherkins, shallots and cider vinegar and season with the Worcester sauce, Tabasco/ cayenne pepper, sugar, pepper and salt. Whether you like a bit sweeter or slightly sharper - is a question of personal taste.

Brush the bread on both sides with butter and toast on the grill until golden brown on both sides. Set bread aside.

Grill the Pastrami on both sides, add the drained sauerkraut and stir together over a low heat. Cut the pastrami and sauerkraut mixture into sandwich size and cover with 2 slices of cheese. Close the lid of the grill or cover with a pot lid or a metal bowl and melt the cheese for about two minutes.



In the meantime, spread the bread with the "1000 Island Dressing" and place it on the grill plate. Place the pastrami cheese package on one slice. Place 2 slices of sandwich gherkins on top of the melted cheese. Top with the second slice and heat through at a low heat. Fix with toothpicks, slice into halves and serve immediately.