

Reuben Recipes

Grilled Reuben Sandwich

6 Slices of Deli Rye (Western Reserve makes the best)
1 lb. Shaved Corned Beef
 $\frac{3}{4}$ cup of Sauerkraut drained or $\frac{3}{4}$ cup of Mazzulo's Cole Slaw
6 Slices of Domestic Swiss Cheese
 $\frac{1}{2}$ cup of Mazzulo's Own Thousand Island Dressing
Butter or Margarine

Load 3 slices of bread with your corned beef (divide into equal parts). Add sauerkraut or cole slaw, swiss, and dressing. Place the remaining 3 slices of rye on top of your creation. Spread a thin layer of butter on the top and bottom slices of bread and place in a frying pan. Heat on a medium heat until golden brown.
Makes 3 servings.

For a different variation substitute shaved Turkey for the corned beef and you've got a
Turkey Reuben.

Or

For a different variation substitute shaved Ham for the corned beef and you've got a
Ham Reuben.

Or

For a different variation substitute 3oz. per sandwich of Braunschweiger and you've got a
Braunschweiger Reuben.

