

## Grilled Reuben Sandwich

- 6 Slices of Deli Rye \*
- 1 lb. Shaved Corned Beef \*
- ¾ cup of Sauerkraut drained or \*
- ¾ cup of Mazzulo's Cole Slaw \*
- 6 Slices of Domestic Swiss Cheese \*
- ½ 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 for a Turkey Reuben.

Or

For a different variation substitute shaved Ham for the corned beef for a Ham Reuben.

Or

For a different variation substitute 3oz. per sandwich of Braunschweiger for a Braunschweiger Reuben.

