



Reuben Sandwich

Ingredients (4 persons)

8 slices sourdough bread
16 slices Sandwich Gherkins
4 tbsp butter
200g pastrami or corned beef,
thinly sliced
400g Sauerkraut
8 slices cheese (Emmentaler,
Appenzeller or French Comté)
150g mayonnaise
50g ketchup
50g cucumbers, finely diced
½ shallot
cider vinegar
worchester sauce
tabasco or cayenne pepper
pepper, salt, sugar

Utensils

cutting board, knife, spoon,
grill, barbecue tongs, bowl

RECOMMENDED PRODUCT



Difficulty: Easy

Time: Approx. 20 min.

Step 1



First prepare the 1000 Island Dressing. Mix the mayonnaise, ketchup, chopped cucumbers, 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.

 cutting board, knife, bowl
 cucumbers, mayonnaise, ketchup,
shallots, cider vinegar, Worcester
sauce, Tabasco, pepper, sugar, salt.

Step 2



Brush the bread from on both sides with butter and toast until golden brown on both sides under the grill or in a pan. Set bread aside.

 grill, knife, barbecue tongs
 bread, butter



Step 3



Grill the Pastrami on both sides of the grill plate, add the drained sauerkraut and stir together over a low heat. After cutting the pastrami and sauerkraut mixture into the desired sandwich size, put together 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.

- grill, barbeque tongs
- pastrami, sauerkraut, cheese

Step 4



In the meantime, spread the bread with the "1000 Island Dressing" and place it on the grill plate.

- grill, spoon
- bread, "1000 Island Dressing"

Step 5



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 warm.

- grill, barbeque tongs
- Sandwich gherkins