Reuben (with Homemade Russian Dressing)

Quick · Serves 4

Ken's note: TBD

Corned beef, Swiss, and sauerkraut on griddled rye, with a quick homemade dressing. Store-bought deli corned beef is fine.

Ingredients

Russian dressing (makes about ¾ cup)

- ½ cup mayonnaise
- 3 Tbsp ketchup
- 1 Tbsp prepared horseradish
- 1 Tbsp finely minced onion or shallot
- 1 tsp Worcestershire sauce
- 1 tsp lemon juice
- Pinch of paprika, and a few dashes of hot sauce (optional)
- Black pepper

Sandwiches

- 8 slices rye bread (seeded or marbled)
- 4 Tbsp softened butter
- 1 lb sliced deli corned beef
- 8 slices Swiss cheese
- 1 cup sauerkraut, drained and squeezed dry

Method

1. Stir together and chill. It keeps a week.
2. Butter one side of each slice. Set 4 slices on a cutting board, butter-side down, spread with Russian dressing, and top with Swiss, corned beef, sauerkraut, and more Swiss. Top with the other slices, butter-side up.
3. Cook in a large skillet or griddle over medium-low heat, 3–5 minutes per side, pressing down gently, until the bread is deep golden and the cheese melts. Rest a minute, slice in half, and serve with pickles.
4. Extra dressing is good on burgers and as a salad dressing.