

Soups and Sandwich's

Rueben

INGREDIENTS

- 2 tablespoons Land of Lakes Butter, softened
- 8 slices Light Wheat Bread
- 8 slices deli sliced Corned Beef
- 8 slices Swiss Cheese
- 1 cup Bavarian Sauerkraut, drained
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- ¼ cup Miracle Whip
- 1 tablespoon Chile Sauce
- ¼ teaspoon Paprika
- ¼ teaspoon Onion Powder
- 1 dash Salt

PREPARATION

- Mix all items below line together to make Rueben Spread.
- Preheat a large skillet, griddle on medium heat or use sandwich press.
- Lightly butter one side of bread slices. Spread non-buttered sides with Rueben Spread. On 8 bread slices, layer 1 slice Swiss cheese, 2 slices corned beef, ¼ cup Sauerkraut and second slice of Swiss cheese. Top with remaining bread slices, buttered sides out.
- Grill sandwiches until both sides are golden brown, about 15 minutes per side. Serve hot.

SERVES: Makes 4 Rueben Sandwiches.