**Reuben**

**Ingredients:**

6 slices rye bread

6 Tbsp. butter, softened but not melted

6 slices Swiss

9 oz. corned beef

1 cup sauerkraut

**Russian Dressing:**

½ cup Mayo

2 Tbsp. ketchup

1 Tbsp. relish or minced pickles

1 tsp. Worcestershire sauce

½ tsp. lemon juice

Salt and pepper to taste

**INSTRUCTIONS**

1. Butter one side of each piece of rye bread. Set aside on a plate.
2. You will need 2 frying pans for this sandwich.
3. Heat a small frying pan over medium-high heat. Spray lightly.
4. Add 1/3 of the corned beef to the pan. Keep it in a pile about the size of a piece of the bread.
5. Cook it until it begins to get crispy on one side. Flip the whole pile over and put 1/3 of the sauerkraut and 2 slices of cheese on top of it.
6. While you are cooking the corned beef, heat another large frying pan over medium-high heat.
7. Put in 2 slices of bread buttered side down. Put some of the Russian dressing on the bottom piece of bread. Cook until they get crispy.
8. Once the sauerkraut is hot, and the cheese has melted, put the pile of sandwich fillings onto one slice of bread in the other frying pan. Put the other slice of bread on top and press down; it should be flattened, but you should not have ingredients falling out of the sides.
9. Repeat 2 more times.
10. Enjoy.