

REUBEN SANDWICHES

Total preparation and cooking time: 27 to 31 minutes

- 12 ounces thinly sliced cooked corned beef or deli corned beef**
- 2 tablespoons butter, softened**
- 8 slices marbled rye or pumpernickel bread**
- 8 slices Swiss cheese**
- 1-1/2 cups sauerkraut, well drained**
- 1/4 cup Thousand Island dressing**



1. Lightly spread butter on one side of each bread slice.
2. Heat large nonstick skillet over medium heat until hot. Place 2 bread slices, butter side down, in skillet. Top each bread slice with 2 slices cheese, 1/4 of sauerkraut and 3 ounces corned beef. Spread 1 tablespoon dressing on unbuttered side of 2 bread slices; top sandwich with bread slice butter side up.
3. Cook sandwiches 4 to 6 minutes or until bread is golden brown and cheese is melted, turning once. Repeat with remaining sandwiches. Serve with additional Thousand Island dressing, if desired.

Makes 4 sandwiches.

Nutrition information per serving: 612 calories; 39 g fat (17 g saturated fat; 0.1 g monounsaturated fat); 140 mg cholesterol; 2403 mg sodium; 32 g carbohydrate; 4.5 g fiber; 31 g protein; 4.5 mg niacin; 0.3 mg vitamin B₆; 1.9 mcg vitamin B₁₂; 4.1 mg iron; 51.4 mcg selenium; 6.1 mg zinc.