



CLASSIC REUBEN SANDWICH

For all that new offerings excite the palate, sometimes there's nothing like an old classic to sate your hunger. Give your guests a great version of the deli classic with spiced corned beef, tasty sauerkraut, gooey melted Swiss cheese and golden toasted Marble Rye Panini Bread.

Yield: 1 serving

INGREDIENTS

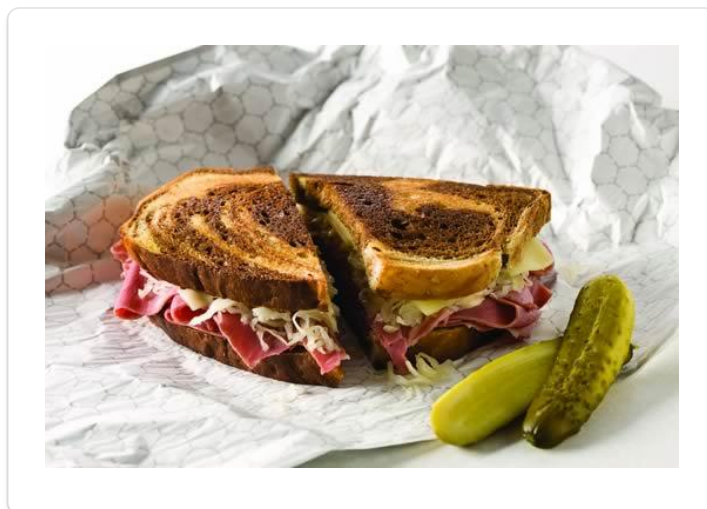
2 Slice  MARBLE PANINI BREAD SLICED (6 PACK)
(#00322)

4 oz Corned beef, thinly sliced and warmed

2 Slice Swiss cheese

2 oz Sauerkraut

2 tbsp. Thousand Islands dressing



DIRECTIONS

- 1 Spread Thousand Islands dressing on both slices of bread
- 2 Place hot corned beef, sauerkraut, and swiss cheese on one slice of bread. Top with other slice of bread.
- 3 Grill both sides of sandwich on flat-top grill until cheese is melted and bread is golden brown. Serve warm.