



Corned Beef Reuben on Seeded Rye

INGREDIENTS

- fc** 4 thin slices Swiss cheese
- fc** 1/4 cup 1000 Island dressing
- 4 slices seeded rye bread
- 1/2 lb. thinly sliced deli corned beef
- fc** 2 Tbsp. butter, softened
- 2/3 cup well drained sauerkraut



fc = food club® brand

DIRECTIONS

Preheat oven to 350° F. Butter one side of each slice of rye bread. Place 2 slices of bread, buttered side down, on a baking sheet. Top each slice of bread with 1/3 cup sauerkraut, 4 oz. corned beef & 2 slices of cheese. Place in oven & bake 8 minutes. Place remaining 2 slices of bread, buttered side down, on hot baking sheet. Continue baking 4 to 5 minutes or until cheese is melted & corned beef is heated through. Spread 2 Tbsp. dressing over cheese on each sandwich & cover with remaining bread. Serve hot.