

# Southern Delight®

## Reuben Sandwich

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### *A Reduced Sodium Alternative*

#### INGREDIENTS

- 8 slices Homemade Jewish Rye Bread (recipe no. 021)
- 1/2 C. Extra Virgin Olive Oil
- 8 slices Swiss Cheese
- 1/2 lb. Sliced Home-Cured Corned Beef Brisket (recipe no. 351)
- 2 C. Cooked Mock Sauerkraut (recipe no. 211)
- 1/2 C. Spicy Garlic & Mustard Dressing (recipe no. 353)

#### DIRECTIONS

While this recipe is NOT low sodium, it is greatly reduced from a typical Reuben Sandwich.

Brush Rye Bread slices with Olive Oil and grill on griddle or in skillet. Cook Mock Sauerkraut by recipe no 211. To assemble, place one slice of Swiss Cheese on slice of grilled Rye Bread. Add sliced Corned Beef Brisket, and cover with 1/2 C. Mock Sauerkraut, then 2 Tbsp. Spicy Garlic & Mustard Dressing (recipe 353). Top with a second slice of Swiss Cheese, and second slice of grilled Rye Bread. Press together, slice in half and sever. Makes 4 sandwiches. Enjoy!

No Salt Added...***Just Great Taste!***<sup>™</sup>

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