

SMALL
BATCH

SAVERNE®

FARMED IN
THE USA

HANDCRAFTED KRAUT



GRILLED REUBEN SANDWICH

Prep Time	Total Time	Servings
15 mins.	20 mins.	1

Ingredients

- 2 slices rye bread
- 1 Tbsp. unsalted butter, softened
- 2 Tbsp. thousand island dressing
- 2 tsp. whole grain mustard
- 2 oz. gruyère or swiss cheese, sliced
- ½ cup [Saverne® Bavarian Kraut](#), drained *
- 4 oz. corned beef or pastrami

Directions

1. Preheat griddle to 325°F.
2. Spread both slices of bread with butter. Top each half with mustard. Layer one bread slice with corned beef, cheese, [Saverne® Bavarian Kraut](#). Spread thousand island on the remaining slice of bread. Place sandwich on griddle and toast each side until the bread is brown and the cheese is melted. This should take about 4 minutes on each side. Firmly press the sandwich together, serve immediately and enjoy.

Cook's Tip: Try using smoked turkey as a healthy alternative to the corned beef.

*For a garden fresh flavor, try [Saverne® Dill & Garlic Kraut](#).