



Reuben SANDWICH

INGREDIENTS

- 6 Tbsp. Thousand Island Dressing
- 4 (½" thick) slices rye bread
- 4 oz. sliced Gruyère or Swiss cheese
- 2 cups sauerkraut, drained and squeezed of excess moisture
- 8 oz. slices pastrami or corned beef
- 2 Tbsp. unsalted butter, softened

DIRECTIONS

1. Butter all 4 slices of bread on one side, place two slices buttered side down in the **MicroPro Grill**.
2. On the top side of the bread, Spread 1 Tbsp. of the Thousand Island dressing on each piece of bread and top with one slice of cheese, ½ cup of sauerkraut, and 4 oz. of meat, spread another Tbsp. of the dressing over the meat and top with the remaining sauerkraut and cheese, in that order.
3. Microwave on high power 3 minutes, in the GRILL position, flip over and microwave an additional 2 minutes or until cheese is bubbly and heated through.