



Reuben

- 2 tablespoons butter, softened
 - 8 slices of Rye bread
 - 4 tablespoons Russian dressing (or Thousand Island)
 - 1 cup Sauerkraut, drained
 - 8 oz. sliced DaBecca Uncured Sliced Pastrami
 - 4 slices Swiss cheese
1. Butter one side of each piece of rye bread. Place 4 pieces of bread butter side down on a plate or cutting board. Spread 1 tablespoon of the Russian dressing on each of the 4 pieces of bread. Cover each piece with $\frac{1}{4}$ cup of the sauerkraut, 2 oz. of sliced pastrami, and 1 slice of Swiss cheese. Top with the remaining pieces of buttered rye bread, buttered side up.
 2. Heat a cast iron skillet or non-stick pan over medium heat. Place sandwiches in the hot pan and cook on each side until the bread is golden brown and the cheese is melty, about 2-3 minutes per side. Remove from the pan and serve warm.