



## REUBEN PANINI

### ***INGREDIENTS:***

- 2 slices - “Old World” rye or wheat bread
- 2 Tbs. - “1000 Island” dressing
- 4 oz. - Corned Beef
- 2 oz. - Sauerkraut, squeezed dry
- 2 oz. - Swiss cheese

### ***TO PREPARE:***

1. Spread 1 Tbs. “1000 Island” Dressing over each slice of bread.
2. Layer the ingredients in the following order: bread, corned beef, sauerkraut and Swiss cheese,
3. Close the sandwich, place panini on the center of the preheated (400<sup>0</sup> F) panini grill. Gently lower the top half of the grill over the sandwich and press down gently. Do Not Smash the Panini!
4. Cook the sandwich for 2 minutes. Raise the top grill of the panini, making sure the bread does not stick to the grill.
5. Remove the sandwich from the grill, cut in half on a diagonal and serve warm