

Crispy Grilled Reuben Sandwiches Recipe

<https://moneysmartfamily.com/money-saving-tips/chunk-beef-main-dish-recipes/#reuben>



Reuben Sandwiches are one of our chunk beef main dish recipes that is a family favorite. We usually stock up on corned beef when it's on sale around St. Patrick's Day, and then enjoy Reubens about once a month throughout the year.

These are easy to make and even more delicious to enjoy. These sandwiches originated in America and debuted either in Omaha, Nebraska or in a New York City German Deli.

Ingredients:

- 1 Loaf of Rye Bread (small) – we've found the best price in our area at Big Lots.
- 6 – 8 ounce package of Swiss Cheese
- 1 can Sauerkraut, small, drained
- 1 Corned Beef
- Margarine or Butter, close to room temperature, for spreading on bread prior to cooking on griddle

Cooking the Corned Beef:

Put corned beef in a slow cooker overnight, following directions on the package (add lots of water, seasoning packet, etc).

Once cooked, we drain off the liquid and use some of it to mix into our dog's food (after the liquid is cooled). They love the flavor.

Take corned beef out of slow cooker and shave off any fat that remains—discard the fat. Put the corned beef in a container and refrigerate until just before making sandwiches (this makes the corned beef easier to slice).

Making & Grilling the Sandwiches:

45 minutes prior to dinnertime, start your sandwich preparations.

Slice the corned beef to your desired thickness.

We lay the Rye bread on the cool griddle to assemble the sandwiches.

Lay the Swiss cheese down first, followed by a layer of Sauerkraut, and then place about 3 or 4 ounces of corned beef on the sandwich, put the second slice of bread on top.

Apply a coating of room temperature Butter / Margarine to both sides of the sandwich. Having the margarine at room temperature makes it soft enough to spread easily and avoid tearing the bread.

Heat griddle on the stove to a medium to low heat so that the bread browns slowly and gives the cheese time to melt. The goal is to heat the sandwich all of the way through.

Using a spatula, check the cooking side of the sandwich to see if the bread is browned. If so, carefully turn the sandwich over, holding it together so ingredients don't spill out.

When the second side of the sandwich is browned, serve and enjoy.

A 2-pound corned beef will make between 6 and 8 sandwiches.