



HEINEN'S OWN REUBEN

8 slices rye bread
2 tbsp. butter
8 slices Heinen's Own Corned Beef
8 slices Guggisberg Baby Swiss Cheese
1 cup sauerkraut, drained and rinsed
1/2 cup Thousand Island dressing

Preheat a large skillet or griddle on medium heat. Lightly butter one side of bread slices. Spread non-buttered sides with Thousand Island dressing. On 4 bread slices, layer 1 slice Swiss cheese, 2 slices corned beef, 1/4 cup sauerkraut and second slice of Swiss cheese. Top with remaining bread slices, buttered sides out. Grill sandwiches until both sides are golden brown, about 15 minutes per side. Serve hot.

Makes 4 servings