

Reuben Sandwich

Some say that the patty melt – a griddled sandwich of *Patty Up*® Burger Mix, sauerkraut, swiss cheese and rye bread – isn't your typical burger because it has no bun. Here is my version of a vegetarian Reuben. We think it tastes extraordinary.

Serves 8

Step 1 BURGER

1 packet (or 3/4 cup, firmly pressed) *Patty Up*® Burger Mix
1/4 cup water
3 large eggs
4 tablespoons oil
1/2 cup bread crumbs
1/2 cup minced onions
1/2 teaspoon black pepper
1/2 teaspoon salt

32 slices swiss cheese or sliced sharp cheddar

Directions: Mix above ingredients together (except cheese). Drop 1/4 cup of above prepared Burger mixture in well-oiled skillet and brown each side until golden. Add 4 slices cheese to each burger and slightly melt. Set aside.

Step 2 THE FINISHING TOUCH

16 slices dark rye bread
24 slices swiss cheese or sliced sharp cheddar
8 tablespoon butter—softened
24 oz. fresh sauerkraut—drained
Thousand Island dressing

Directions: Butter each slice of bread on one side. Place buttered side down in skillet and add one cooked cheese-topped burger to each piece of bread. Cover burger with approximately 3 tablespoons sauerkraut, then add 1 heaping tablespoon of a quality Thousand Islands dressing. Place another slice of bread on top—buttered side up. Grill each sandwich until golden brown. This works great in a Panini grill.

Serve with additional Thousand Islands dressing on the side as a dip. Garnish with Kosher dill pickles.



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