

Turkey Reuben sandwiches

Servings: 4 sandwiches

Ingredients

- 8 slices best quality sandwich bread
- 1 to 2 cups leftover turkey
- 8 slices best quality Swiss-style cheese
- 1 cup Thousand Island dressing
- 1 cup sauerkraut, drained
- Butter or margarine
- Dijon mustard

Steps

1. Spread the Dijon on each slice of bread and put a slice of cheese on the bottom side of bread.

Divide the turkey into four portions, and put on top of the cheese.

Divide the sauerkraut into four portions, and put on top of the turkey. Then top with a dollop of Thousand Island dressing.

Take the top slice of bread and push down firmly. Butter the top and bottom slices of bread, and grill in a non-stick skillet for two to three minutes a side, until nicely browned.

Notes

- You can bake these in a 400-degree oven for about 10 or 12 minutes, ala Jacques Pepin. This makes a crustier sandwich.
- No need to buy too sweet or too pricey Thousand Island dressing -- just combine ketchup, mayonnaise, a decent pickle relish, some diced red onion, and lime juice in any proportion you want.