

GRILLED REUBEN SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
608 cal	37 g	27 g	39 g	130 mg	1699 mg	334 mg

Ingredient

BEEF,CORNEDED,COOKED
 THOUSAND ISLAND DRESSING
 BREAD,RYE,SLICE
 SAUERKRAUT,SHREDDED,CANNED,DRAINED
 CHEESE,SWISS,SLICED
 BUTTER,MELTED
 COOKING SPRAY,NONSTICK

Weight

16 lbs

 14-1/8 lbs
 3-3/4 lbs
 6-1/4 lbs
 2 lbs
 2 oz

Measure

2 qts
 200 sl
 3 qts
 100 sl
 1 qts
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Slice corned beef across the grain into 1/16-inch slices.
- 2 Spread each slice of bread with about 2 teaspoons Thousand Island dressing.
- 3 Place 3 to 6 slices corned beef on 1 slice bread, 2 tablespoons sauerkraut, and 1 slice cheese; top with second slice of bread.
- 4 Brush lightly outside of sandwich with melted butter.
- 5 Place sandwiches with cheese side up on lightly sprayed griddle. Grill 4 minutes or until lightly browned at 375 F.; turn. Grill 6 minutes or until lightly browned and cheese is melted.
- 6 Cut each sandwich in half. Serve hot. CCP: Hold for service at 140 F. or higher.

Notes

- 1 In Step 6, sandwiches may be baked in a 400 F. convection oven, for 10 minutes on high fan, closed vent.