

Sandwiches

Baby Reubens

George Duran

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Start to Finish Time: 15 minutes

28 slices cocktail-size rye bread

1/2 pound corned beef brisket, chopped

Thousand Island dressing

1 cup (6 oz) sauerkraut, juice lightly squeezed out

3 to 4 slices Swiss cheese, quartered

Cornichons or baby gherkin pickles (optional)

Toast bread in a toaster oven until lightly browned, about 3 to 4 minutes.

Lay the toasted bread out on a work surface.

Spoon about two tablespoons of corned beef onto one-half of the slices.

Top with one to two teaspoons of the dressing, one tablespoon of sauerkraut and a quartered square of Swiss cheese.

Toast the sandwich halves in the toaster oven until the cheese melts.

Remove the sandwich halves and top with another slice of toasted rye.

Yield: 12 to 14 sandwiches

Per Serving (excluding unknown items): 1768 Calories; 127g Fat (65.1% calories from fat); 132g Protein; 22g Carbohydrate; 6g Dietary Fiber; 433mg Cholesterol; 2719mg Sodium. Exchanges: 15 1/2 Lean Meat; 2 Vegetable; 14 1/2 Fat.