
Golden-Baked Mini Reubens

The Essential Southern Living Cookbook

Preparation Time: 20 minutes

Start to Finish Time: 30 minutes

1/2 cup Thousand Island dressing

1 loaf (16 ounce) party rye bread

1 package (6 ounce) Swiss cheese slices, halved

12 ounces thinly sliced corned beef

1 can (16 ounce) shredded sauerkraut, well drained

Preheat the oven to 375 degrees.

Spread the dressing evenly on one side of each bread slice. Top half of the slices evenly with half of the cheese, the corned beef, sauerkraut and remaining cheese. Top with the remaining bread slices.

Coat a baking sheet with cooking spray. Arrange the sandwiches on the baking sheet. Coat the bottom of a second baking sheet with cooking spray. Place the second baking sheet, coated side down, on the sandwiches.

Bake until the bread is golden and the cheese melts, 8 to 10 minutes.

(NOTE: To make ahead, place the unbaked sandwiches on baking sheets and freeze until firm. Place the sandwiches in heavy-duty zip-top plastic bags. Freeze. Bake as directed at 375 degrees for 15 minutes.)

Yield: 20 sandwiches

Sandwiches

Per Serving (excluding unknown items): 107 Calories; 8g Fat (66.0% calories from fat); 8g Protein; 1g Carbohydrate; 0g Dietary Fiber; 26mg Cholesterol; 74mg Sodium. Exchanges: 1 Lean Meat; 1 Fat.