

# **Rachael's Gigantic Reuben Loaf**

Rachael Ray  
30 Minute Meals

**Servings: 6**

**2 tablespoons vegetable oil**  
**1 bay leaf**  
**2 cloves garlic, crushed**  
**1 small (1 to 1 1/2 lbs) red cabbage, quartered, cored and shredded**  
**1/2 teaspoon ground cloves**  
**1 cinnamon stick**  
**1/2 teaspoon freshly ground nutmeg**  
**2 tablespoons grill seasoning (such as Montreal steak seasoning)**  
**3 tablespoons dark brown sugar**  
**1/4 cup red wine vinegar or cider vinegar**  
**1 large loaf (about 2 lbs) unsliced pumpernickle or rye bread**  
**1/2 pound deli-sliced corn beef**  
**1/2 pound deli-sliced smoked turkey**  
**1/2 pound deli-sliced pastrami**  
**1/2 pound deli-sliced Swiss cheese**  
**1/2 cup sweet pickle relish**  
**1 cup chili sauce**

Heat a large nonstick skillet over medium-high heat. Preheat the broiler and place a rack 10 to 12 inches from the heat.

To the hot skillet, add the oil with two swirls of the pan, bay leaf, garlic, cabbage, cloves, cinnamon stick and nutmeg.

Cook, stirring frequently, for 5 minutes. Add the grill seasoning and brown sugar. Toss to coat.

Add the vinegar and cook off the liquid for 2 minutes. Remove the skillet from the heat. Discard the bay leaf and cinnamon stick.

To make a lid, cut a 1-inch layer off the top of the loaf of bread along its' entire length, keeping the piece whole. Remove the soft insides of the main part and the top of the bread to form a bread bowl for the filling.

Pile half of the cabbage into the base of the bread. Layer the bread bowl with the meats and then the Swiss cheese. Place the filled bread under the broiler to melt the Swiss.

Top the melted cheese with the remaining cabbage. Slather the top of the filling with the sweet pickle relish mixed with the chili sauce and set the bread top in place.

The loaf will appear whole to the eye.

Pack to travel, or cut the loaf into six slices and serve immediately on a cutting board.

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Per Serving (excluding unknown items): 114 Calories; 5g Fat (35.7% calories from fat); 1g Protein; 19g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 180mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1 Fat; 1 Other Carbohydrates.