



## County Fair Royal Reuben

- 2 tablespoons butter
- 8 slices marbled rye bread
- 8 slices (deli sliced ) corned beef
- 8 slices swiss cheese
- 1/2 cup County Fair Thousand Island dressing (see recipe)
- 1 cup fresh County Fair Sauerkraut, drained

### Preparation:

Preheat a large skillet, griddle or even a Foreman Grill on medium heat.

Lightly butter one side of bread slices. Spread non-buttered side with County Fair Thousand Island dressing. On 4 bread slices, layer 1 slice Swiss cheese, 2 slices corned beef, 1/4 cup County Fair Sauerkraut and second slice of Swiss cheese.

Top with remaining bread slices, buttered sides out.

Grill sandwiches until both sides are golden brown. Serve hot.

