



Aunt Nellie's[®]

BEET REUBEN SANDWICH

SERVES: Makes 4 SERVINGS

PREP TIME: 20 MINUTES | **COOK TIME:** 8 TO 16 MINUTES

Recipe courtesy of Delish Knowledge

INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Sliced Pickled Beets, drained
- 1/4 cup mayonnaise
- 3 tablespoons chopped dill pickle
- 3 tablespoons ketchup
- 1/2 teaspoon hot sauce (such as tabasco)
- 8 slices rye bread
- 8 slices thinly sliced Swiss cheese
- 1 cup sauerkraut, drained well
- 2 tablespoons unsalted butter

INSTRUCTIONS

1. Drain beets; discard liquid. Pat dry; set aside.
2. In small bowl, stir together mayonnaise, pickle, ketchup and hot sauce.
3. Assemble the sandwiches: spread one side of bread slice with mayonnaise mixture. Top with one slice cheese, 5 to 7 beet slices, 1/4 cup sauerkraut and another cheese slice. Top with another slice of bread spread with mayonnaise mixture. Repeat with remaining ingredients to make three additional sandwiches.
4. Heat 1 tablespoon butter in large nonstick skillet over medium heat. Add one or two sandwiches. Cook until crispy, golden brown, and the cheese has melted, about 2

minutes. Flip the sandwich and cook another 2 minutes. Repeat with the remaining sandwiches, adding more butter as needed. Cut in half; serve warm.

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