

Leftover Turkey Rueben's

using square griddle

Hint: Have all ingredients ready. Cooking time for these is fast!

Ingredients

- Rye Bread (2-per sandwich) and butter, *room temperature*
- Slices of leftover turkey, *warmed slightly*
- Swiss Cheese Slices
- Thousand Island Dressing
- Sauerkraut

Directions:

Warm your griddle to medium heat. Butter your bread and place buttered side down on the pan. Layer in this order: dressing, cheese slice, turkey, pinches of sauerkraut, cheese slice, dressing, bread with buttered

side up. Heat. After a few minutes, flip your sandwich and heat from the other side. Bread should toast and cheese should soften. Serve, cut into halves, with your favorite kettle chips and pickle.



We ~love~ our Rueben's in this family! I haven't tried this yet, but I saw a recipe that suggested using leftover cranberry sauce instead of sauerkraut. I thought that sounded tasty! (but I do love my 'kraut!). I find using my Cutco Pizza Cutter to slice these in half works super-SLICK!!

Try it!
