



Reuben Toasts

Prep: 5 minutes

Broil: 10 minutes • Serves: 12

- 12 slices rye bread
- 2 tablespoons Thousand Island dressing
- 1/3 pound corned beef, thinly sliced
- 1 cup sauerkraut, strained
- 1/4 pound baby Swiss cheese, thinly sliced
- 1 teaspoon caraway seeds

1. Place bread on a baking sheet and broil for about 3 minutes or until lightly toasted, turning once.
2. Spread dressing evenly on top of toasts and cover with corned beef, sauerkraut and cheese. Broil for 3 to 5 minutes until the cheese is melted.
3. Sprinkle caraway seeds atop the melted cheese. Plate and serve.