

AVERY'S IRISH REUBEN

Ingredients:

2 slices rye bread
Butter
Best Foods mayonnaise
Pure Horseradish (from the deli)
Sauerkraut (I used Bubbie's)
4 slices lean corned beef
2 thick slices Kerrygold Irish Vintage Cheddar



Directions:

Butter the rye bread on one side and spread mayonnaise and horseradish on the other side.

Lay one piece of bread, butter side down, in a hot fry pan. Place cheddar on bread. Place a layer of corned beef and a layer of sauerkraut. Top with the other piece of rye bread, butter side up.

Fry for approximately 4 minutes. Flip and fry for another 4 minutes. Continue flipping until it's as golden as you'd like it.

Serve warm with pickles and a good beer!



Daryl Wood Gerber
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