

Leftover Corned Beef? Make the Ultimate Reuben Sandwich!

crispy, melty, and flavor-packed Reuben sandwich



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5 mins

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INGREDIENTS

$\frac{1}{2}$ lb leftover corned beef, sliced thinly

4 slices rye bread

4 slices Swiss cheese

$\frac{1}{2}$ cup sauerkraut, drained

$\frac{1}{4}$ cup Thousand Island dressing

2 tbsp butter, softened

How to Make the Ultimate Reuben Sandwich:

1. Prep Your Ingredients:

Drain the sauerkraut to prevent a soggy sandwich.

Slice the corned beef thinly if it's not already.

Spread Thousand Island dressing on one side of each bread slice.

2. Assemble the Sandwiches:

Lay two slices of rye bread on a clean surface.

Add one slice of Swiss cheese to each piece.

Pile on warm corned beef, spreading it evenly.

Top with sauerkraut and another slice of Swiss cheese.

Place the remaining two slices of rye bread on top, dressing side down.

3. Grill Until Golden & Melty:

Heat a large skillet or griddle over medium-low heat.

Butter the outside of each sandwich (just like making a grilled cheese).

Cook for 3-4 minutes per side, pressing lightly with a spatula, until the bread is golden brown and

crispy, and the cheese is melted.

4. Serve & Enjoy!:

Slice the sandwich diagonally for that classic deli look.

Serve with a pickle, chips, or a side of coleslaw for the full deli experience.

Pro Tips for the Best Reuben:

Fun Variations to Try:

Turkey Reuben (Rachel Sandwich) - Swap corned beef for sliced turkey and use coleslaw instead of sauerkraut.

Pastrami Reuben - Use pastrami for a spicier, smokier twist.

Open-Faced Reuben - Skip the top slice of bread and broil the sandwich until the cheese is melted.

Low-Carb Reuben - Make it into a lettuce wrap or serve it as a Reuben bowl!

What to Serve with a Reuben Sandwich:

FAQs:

Why This Reuben Sandwich is a Must-Try:

DIRECTIONS

1. **Prep Your Ingredients:** Drain the sauerkraut to prevent a soggy sandwich.
2. Slice the corned beef thinly if it's not already.
3. **Spread :** Thousand Island dressing on one side of each bread slice.
4. **Assemble the Sandwiches:** Lay two slices of rye bread on a clean surface.
5. Add one slice of : Swiss cheese to each piece.
6. Pile on warm corned beef, spreading it evenly.
7. Top with sauerkraut and another slice of : Swiss cheese.
8. Place the remaining two slices of rye bread on top, dressing side down.
9. **Grill Until Golden & Melty:** Heat a large skillet or griddle over medium-low heat.
10. Butter the outside of each sandwich (just like making a grilled cheese).
11. Cook for 3-4 minutes per side, pressing lightly with a spatula, until the bread is golden brown and crispy, and the cheese is melted.
12. ? Tip: Low and slow is key! Cooking over medium-low heat allows the cheese to melt without burning the bread.
13. **Serve & Enjoy!:** Slice the sandwich diagonally for that classic deli look.
14. Serve with a pickle, chips, or a side of coleslaw for the full deli experience.
15. **Pro Tips for the Best Reuben:** ? Warm the Corned Beef First - Helps it heat evenly inside the sandwich.? Use Good Rye Bread - Classic deli-style

rye or marble rye adds amazing flavor.? Crispy Bacon Twist - Add crispy bacon for an extra layer of smoky crunch.? Spicy Version - Swap Thousand Island for spicy Russian dressing or add a dash of horseradish.

16. Fun Variations to Try: Turkey Reuben (Rachel Sandwich) - Swap corned beef for sliced turkey and use coleslaw instead of sauerkraut.
17. Pastrami : Reuben - Use pastrami for a spicier, smokier twist.
18. Open-: Faced Reuben - Skip the top slice of bread and broil the sandwich until the cheese is melted.
19. Low-: Carb Reuben - Make it into a lettuce wrap or serve it as a Reuben bowl!
20. What to Serve with a Reuben Sandwich: ? Pickles - The perfect tangy contrast to the richness of the sandwich.? Coleslaw - Adds crunch and freshness.? Crispy Fries or Chips - Because, why not?? A Cold Beer - A crisp lager or stout pairs beautifully with the salty flavors.
21. FAQs: Q: Can I use fresh corned beef instead of leftovers?A: Yes! You can buy deli-sliced corned beef or cook a fresh brisket.
22. Q: Can I make this sandwich ahead of time?A: It's best fresh, but you can assemble and refrigerate it. Just grill when ready to eat.
23. Q: How do I store leftovers?A: Store any extra cooked corned beef in the fridge for up to 4 days.
24. Q: Can I use a panini press instead of a skillet?A: Absolutely! A panini press will give you an evenly toasted sandwich with less flipping.
25. Why This Reuben Sandwich is a Must-Try: If you're looking for the best way to use up leftover corned beef, this Reuben sandwich is the answer. It's got layers of melty cheese, tangy sauerkraut, and crispy grilled rye bread-a combination that's truly irresistible.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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