

The Ultimate Pastrami Reuben - Easy Skillet Recipe

There's something undeniably satisfying about biting into a perfectly grilled

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20 min

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INGREDIENTS

8 slices rye bread
8 oz pastrami, thinly sliced and warmed
1 cup sauerkraut, drained and squeezed dry
4 slices Swiss cheese
 $\frac{1}{2}$ cup Russian dressing or Thousand Island dressing
2 tablespoons butter, softened

DIRECTIONS

- 1. Butter the Bread:** Spread softened butter on one side of each slice of rye bread.
- 2. Start Grilling:** Place 4 slices of bread butter-side down on a skillet or griddle over medium heat.
- 3. Add the Dressing:** Spread Russian (or Thousand Island) dressing on the inside of each slice.
- 4. Layer the Filling:** Evenly layer pastrami, sauerkraut, and Swiss cheese over the bread.
- 5. Top & Cook:** Top with remaining bread slices, butter-side up.
- 6. Grill for 3-4 minutes per side,** pressing lightly with a spatula, until the bread is golden brown and the cheese is fully melted.
- 7. Serve:** Slice in half and serve warm. That cheese pull is worth the wait.

SWAPS & NOTES

& Swaps Pastrami: Traditionally, a Reuben uses corned beef, but pastrami adds a peppery, smoky depth that I personally love.

Rye Bread: Classic choice for authenticity, but marble rye also works beautifully.

Sauerkraut: Be sure to squeeze out excess moisture to avoid soggy bread.

Cheese: Swiss is traditional, but provolone can work in a pinch.

TIPS FOR SUCCESS

Excess liquid can make the sandwich soggy.

Warm the pastrami first so the sandwich heats evenly.

Cook over medium heat to ensure the cheese melts before the bread over-browns.

Press gently - too much pressure can squeeze out the filling.

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Original recipe: <https://chefmaniac.com/the-ultimate-pastrami-reuben-easy-skillet-recipe/>