

ZINGERMAN'S REUBEN

RUSSIAN DRESSING

SAUERKRAUT

SWITZERLAND  
SWISS CHEESE

THE BEST COOKED  
AND CURED MEAT

REAL RYE BREAD

"One of 20 sandwiches that will change your life"

—Ed Levine, *Esquire*



## ONE EXCELLENT REUBEN TEN SIMPLE STEPS

### What's in your box

Hearth-baked bread from  
Zingerman's Bakehouse  
Russian dressing from our kitchen  
Real Emmentaler Swiss cheese  
The best cured & cooked meat  
Sauerkraut & coleslaw  
Zingerman's potato chips  
Garlicky pickles  
Handmade dessert from  
Zingerman's Bakehouse

### What you need

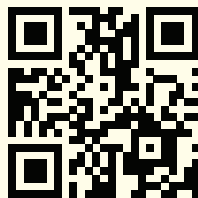
Oven heated to 350 degrees  
Big sheet of aluminum foil  
Serrated bread knife  
Clean towel  
2 tablespoons water  
Large skillet  
2 tablespoons of olive oil or butter  
Knife for slathering dressing  
Huge appetite



## first 15 minutes

### Preparing

- 1 Place the naked loaf in the middle of a 350 degree oven for 15 minutes.
- 2 Take the meat out of its pouch and portion what you're going to use. At Zingerman's it's 4 ounces per nosher-sized sandwich. That will give you four sandwiches per kit.
- 3 Lay the meat in a pile on the aluminum foil. Sprinkle 2 tablespoons of water on top then fold the foil closed. Place in oven alongside the bread to steam for 10 minutes.



How to make a Zingerman's reuben  
video: use the QR code or go to  
<http://zcob.me/reuben-video>



## next 10 minutes

### Assembling, Grilling, Assembling

- 4 Take the loaf out of the oven. Careful—it's hot! Grip the "twice baked" loaf with a towel in your hand. Roll the loaf up on its side. Cut one inch slices at a 30 degree angle. Protractor not required. See illustration at left.
- 5 Slather Russian dressing on each slice of bread. Don't skimp, make it thick! Place one slice Emmentaler Swiss in the middle and close the sandwich.
- 6 Warm empty skillet on medium heat. Brush the outsides of the sandwich with a tablespoon of olive oil or butter. Grill each side for 2-3 minutes until browned to your liking, the cheese just melting. Remove from skillet.
- 7 Open sandwich. Place 2 overflowing tablespoons of sauerkraut or coleslaw on top of the Emmentaler Swiss. Heap the steaming meat in folds on the other half. Close sandwich.



## next hour

### Eating, Recovering

- 8 Cut sandwich in half. Like Cary Grant, we prefer to cut it with a bread knife at a North by Northwest angle, the blade running from 10 o'clock to 4 o'clock. Serve with potato chips, pickle and dessert.
- 9 Sit down, relax, eat.
- 10 Take a serious nap.

