THE TWISTED REUBEN

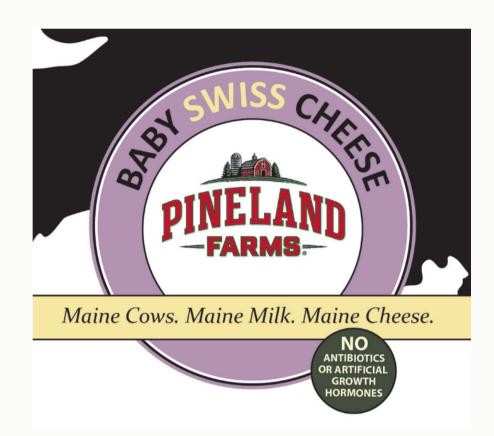
Yields: 2 Servings

INGREDIENTS:

- 4 large soft Pretzels
- ½ cup Sauerkraut, thoroughly drained
- 1 Tbsp Butter, plus more for brushing
 8 -12 slices Corned beef
- 4oz Pineland Farms Swiss Cheese, sliced
- 1 tsp Kosher or Pretzel Salt, if needed

DRESSING

- ½ cup Mayonnaise
- 2 Tbsp Ketchup
- 3 Tbsp Dill Pickles, chopped
- 1 Tbsp Pickle Juice
- ¼ tsp Granulated Sugar



INSTRUCTIONS:

- 1. Preheat oven to 350F and line a sheet pan with foil.
- 2. Cut the pretzels in half with a serrated knife, separating the tops from the bottoms, transfer the halves to the foil lined pan.
- 3. Heat the corned beef in a sauté pan with ¼ cup water. Cook until the water has evaporated, and the corned beef begins to brown.
- 4. Remove from heat and arrange evenly on one side of the pretzel (2-3 slices per sandwich).
- 5. Using the same pan, melt the butter, toss in the sauerkraut, cook for 1 minute.
- 6. Transfer the sauerkraut on top of the corn beef pretzels and evenly distribute over the 2 sandwiches.
- 7. Place the slices of pineland Farms Baby Swiss Cheese on top of the sauerkraut and cover with the top pretzel.
- 8. Brush with melted butter and sprinkle with kosher or pretzel salt.
- 9. Bake for 10 minutes. press with a grill weight halfway through the cooking process.
- 10. Meanwhile, combine all the ingredients for the dressing in a small bowl. Whisk until evenly incorporated.
- 11. Transfer the sauce into small ramekins. Remove the Rubens from the oven and