




CLASSIC REUBEN SUB

Classic Reuben Sub

Yield: 1 sub



INGREDIENTS

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| 1 Each |  PROOF & BAKE DELUXE ROLL DOUGH WHITE SUBMARINE (#18148) |
| 5 oz | Sliced corned beef |
| 1 oz | Sauerkraut, drained |
| 1 1/2 oz | Muenster cheese, sliced |
| 2 tbsp. | Caraway Seed Mustard Butter |

DIRECTIONS

- 1 Bake Rich's Deluxe sub roll dough, following directions on box
- 2 Split sandwich roll in half and spread with caraway seed mustard butter
- 3 Place one slice of cheese over caraway seed mustard butter on each half of roll
- 4 Layer corned beef on cheese and top with sauerkraut
- 5 Close sandwich and brush outside of sandwich with a bit of olive oil
- 6 Grill on Panini grill until roll is crusty and cheese is melted
- 7 Remove sandwich from grill, cut in half and serve hot