



Corned Beef on Rye

Serves 4

Ingredients:

3 cups onion
2 tablespoon vegetable oil
3/4 cup sauerkraut
1/2 Granny Smith apple
3 tablespoons water
1/2 stick butter
8 slices rye bread
1 clove garlic
1 dill pickle
3/4 lb corned beef
1 cup Swiss cheese
Mustard
Salt
Pepper

Directions:

1. Heat a skillet to medium heat, add onions, stir and cook until golden.
2. Once onions are cooked, add sauerkraut and apple to skillet, cook for 5 minutes, stirring often.
3. Add water, season with salt and pepper. Transfer skillet ingredients to a bowl.
4. Preheat broiler. Set rack 4-inches from heat source.
5. Place garlic in food processor. Pulse until finely chopped. Pour garlic into a small bowl, combine with butter.
6. Butter one side of each slice of rye bread. Arrange bread on a baking sheet. Place baking sheet in oven.
7. Broil they lightly toasted. Remove from oven.

8. Evenly divide pickles and corned beef among each slice. Spread onion mixture and cheese on top. Broil until cheese is melted. Remove from oven.

9. Place halves together to form sandwiches. Serve with mustard and enjoy!

Season: Spring

RecipeIntro: A full-flavored classic sandwich that so easy to make!

Holiday: St. Patrick's Day

CookingMethod: Broil

Week: 201711

FeatureIntro: Serve up a classic for St. Patrick's Day.