

### INGREDIENTS:

8 slices salt beef (preferably at room temperature)

8 thick slices sourdough or rustic bread

3 dill pickles, thinly-sliced

4 slices gruyere

4 tablespoons sauerkraut

2 tablespoons Thousand Island dressing

softened butter

**TIME:** 20 Minutes

**SERVING:** 4 people



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Place a griddle or frying pan over a medium heat. Lay the slices of bread on a board, generously butter four and spread Thousand Island dressing over the rest. On these arrange the slices of beef, the gruyere, the sliced pickle and the sauerkraut. Top with the buttered slices then butter the outside of the bread and place the sandwiches, buttered side down, on the griddle or pan. Butter the tops. Cook for two minutes each side and halve and serve while warm.

*Enjoy! Malcolm & Julie Pyne*

### YOUR NOTES: