

Oven-Grilled Turkey Reuben Sandwiches

MAKES 4 SANDWICHES



INGREDIENTS

- 1/3 cup cider vinegar
- 2 tablespoons sugar
- 1 pound finely shredded green cabbage or one 16-ounce bag coleslaw mix
- Kosher salt and ground black pepper
- 1/4 cup mayonnaise
- 1/4 cup Dijon mustard
- 8 slices hearty wheat bread ★
- 8 slices Swiss cheese (about 1/2 pound)
- 1 pound thinly sliced smoked turkey
- 2 tablespoons unsalted butter, melted

FIRST

Adjust oven rack to middle position, place baking sheet on rack, and heat oven to 450 degrees. Bring vinegar and sugar to boil in large skillet over medium heat. Stir to dissolve sugar; add cabbage, cover, and cook, tossing occasionally, until tender, 8 to 10 minutes. Remove lid and simmer until liquid has evaporated, 1 to 2 minutes. Season with salt and pepper.

NEXT

Combine mayonnaise and mustard in small bowl. Spread a 1 tablespoon mayonnaise mixture on each bread slice. Layer 1 slice cheese, 1/2 cup coleslaw, 1/4 pound turkey, and 1 slice cheese on top of a bread slice. Top with second slice of bread and compress sandwich with your hands. Repeat to make three more sandwiches. Brush tops and bottoms of sandwiches with melted butter.

LAST

Transfer sandwiches to preheated baking sheet. Bake until toasted, about 10 minutes. Serve.

★ J.NOELLE NOTES

Traditionally, reubens are made with rye bread. Since I don't like caraway seeds, I used whole wheat, but you can use any type of bread – white, wheat, rye, sourdough, etc.