

# Miniature Reubens

*When Friends Cook  
Best of the Best from Minnesota Cookbook*

**Yield: 30 pieces**

*8 ounces pastrami or  
corned beef, sliced  
1 can (8 ounce) sauerkraut,  
drained  
3/4 cup Thousand Island  
dressing  
1 tablespoon onion, finely  
chopped  
30 slices party rye ( OR  
eight ounces rye bread,  
thinly sliced)  
8 ounces Swiss cheese*

TO MAKE WITH A FOOD PROCESSOR: Place the pastrami, sauerkraut, dressing and onion in the processor bowl. Use a metal blade. Pulse on and off until shredded enough to spread easily, but not a paste. (Make one recipe at a time.)

TO MAKE WITH A BLENDER: Make half of the recipe at a time. Cut across the meat a few times and through the sauerkraut as well. Add the dressing and onion. Blend until reaching spreading consistency.

Spread the mixture on the bread. Top with slices of Swiss cheese to fit.

Broil until the cheese has melted.

May be cut in half for sixty bite-size servings.

Freezes beautifully.

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Per Serving (excluding unknown items): 901 Calories; 63g Fat (62.3% calories from fat); 67g Protein; 19g Carbohydrate; 6g Dietary Fiber; 208mg Cholesterol; 2150mg Sodium. Exchanges: 8 Lean Meat; 2 Vegetable; 7 Fat.