

## HOT PASTRAMI REUBEN SANDWICH RECIPE

### Ingredients (one serving)

- 2 slices Rye bread (We tested with marbled Rye/Pumpernickel in this recipe)
- 1 heaping Tablespoon (Tbsp.) of [Cherchies® Champagne Mustard](#) ([Cherchies® Hot Banana Pepper Mustard](#)) for more of a kick
- 1 heaping Tablespoon (Tbsp.) of Dijon Mustard
- 2 slices of swiss cheese
- Slices of Pastrami (pile it on to your liking)- We used 4 slices, split between the two pieces of bread
- 1/2 cup beef broth (We tested with 1 teaspoon (tsp.) Minor's Beef Base in 1/2 cup of water)
- Sauerkraut, drained (amount depending on the size of the bread)



### Preparation

1. Turn a medium saucepan on low. Place the pastrami in the pan with the beef broth. Simmer for a couple of minutes, then turn the pan off. While the pastrami cools, prepare the sandwich.
2. Combine the Dijon and Champagne Mustard in a small bowl (depending on the number of sandwiches, may need a larger bowl). Set aside. Turn your oven to the high broil setting. On a baking sheet, lined with parchment paper (for easy clean up), place rye bread on a baking sheet and broil the bread until lightly toasted. Remove the baking sheet from the oven. Flip the bread over. Now it is time to begin layering this delightful sandwich.
3. Spread the mustard mixture on the slices of bread. Next, add the Swiss cheese to both slices of bread. With tongs, remove the pastrami from the beef broth (reserving for later), and pile on top of the cheese. Return the baking sheet with the sandwich to the broiler and broil until the cheese melts.

4. Spread the mustard mixture on the slices of bread. Next, add the Swiss cheese to both slices of bread. With tongs, remove the pastrami from the beef broth (reserving for later), and pile on top of the cheese. Return the baking sheet with the sandwich to the broiler and broil until the cheese melts.
5. Remove the sandwich from the oven and add the drained sauerkraut to one side of the sandwich. Carefully add the second half of the sandwich and place it over the side with the sauerkraut. Slice in half, add a pickle on the side, and you're all set! Use the remaining beef broth to dip the sandwich if you like.
6. Enjoy!