

Corned Beef Sandwich

Learn to make the perfect corned beef sandwich with homemade corned beef, rye bread, mustard, and sauerkraut. Classic deli-style recipe with step-by-step guide.

15 min

PREP

2h 30min

COOK

2h 45min

TOTAL

2

SERVINGS

Medium

DIFFICULTY

Ingredients

- 4 slice bread
- 2 tbsp unsalted butter
- 4 oz sauerkraut
- 2 tbsp mustard
- 1 cup pickled gherkins
- 8 oz corned beef
- 4 slice swiss cheese
- 1 onion
- 1 carrot
- 1 potato
- 5 clove garlic
- 3 tbsp lime juice
- 1 tbsp brown sugar
- 6 cup water
- 1 pinch rock salt
- 1 pinch black pepper

Instructions

1 Prepare the corned beef

Place 8 oz beef brisket in a large pot and add 1 onion, 1 carrot, 1 celery stalk, 5 garlic cloves, 3 tablespoons pickling spice, 1 pinch salt, and 1 pinch pepper.

- 2 Pour in 6 cups water to cover the brisket by 2 inches.
- 3 Bring to a boil over high heat, then reduce heat to low and cover.
- 4 Simmer gently for 2.5 hours until the meat shreds easily with a fork.
- 5 Remove corned beef from liquid and let rest for 15 minutes, then slice thinly against the grain.
- 6 **Toast the bread**
Spread 2 tablespoons butter on one side of each of the 4 bread slices.
- 7 Heat a large skillet over medium heat and toast bread butter-side down for 2-3 minutes until golden brown.
- 8 **Assemble sandwiches**
Spread 2 tablespoons Russian dressing on the untoasted side of 2 bread slices.
- 9 Spread 1 cup sauerkraut evenly over the Russian dressing.
- 10 Layer the sliced corned beef over the sauerkraut, dividing evenly between the 2 sandwiches.
- 11 Top each sandwich with 2 slices Swiss cheese and the remaining bread slices, toasted side up.
- 12 Cut each sandwich diagonally and serve immediately while warm.

Tips

For the most tender corned beef, cook it low and slow - rushing the process will result in tough, chewy meat that's difficult to slice.

Let the cooked corned beef rest for at least 20 minutes before slicing to allow the juices to redistribute throughout the meat.

Always slice corned beef against the grain for maximum tenderness - this breaks up the muscle fibers and makes each bite more enjoyable.

Drain sauerkraut and pickles thoroughly before adding to the sandwich to prevent the bread from becoming soggy.

Toast the rye bread lightly to add texture and help it hold up to the moist fillings without becoming mushy.

Warm the corned beef slightly before assembling the sandwich - this helps meld the flavors and makes for a more satisfying eating experience.

Apply condiments to both slices of bread to create a moisture barrier and ensure flavor in every bite.

For the best flavor, use spicy brown mustard or Dijon rather than regular yellow mustard - the extra bite complements the rich corned beef perfectly.