

S??r Etli Sandviç

Authentic homemade corned beef sandwich with tender braised beef, melted Swiss cheese, Russian dressing, and tangy pickles on toasted rye bread.

15

HAZIRLIK DK

150

PI?IRME DK

165

TOPLAM DK

2

PORSIYON

Medium

ZORLUK

S??r Etli Sandviç

Malzemeler

- 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

Yap?l???

- Prepare the corned beef**

Place 8 oz beef brisket in a large Dutch oven with 5 cloves garlic, 1 onion (quartered), 1 carrot (chopped), 1 celery stalk (chopped), 3 tablespoons pickling spice, and 1 tablespoon bay leaves.
- Add 6 cups water to completely cover the beef by 2 inches. Season with 1 pinch salt and 1 pinch black pepper.
- Bring to a boil over high heat, then reduce heat to low and cover. Simmer for 2.5-3 hours until the beef is fork-tender and easily shreds.
- Remove beef from cooking liquid and let rest for 20 minutes. Slice against the grain into 1/4-inch thick pieces.
- Toast the bread**

Heat a large skillet over medium heat. Spread 2 tablespoons butter on one side of each of the 4 slices rye bread.
- Place bread butter-side down in the hot skillet and toast for 2-3 minutes until golden brown and crispy. Remove from heat.

- 7 **Assemble the sandwiches**
Preheat oven to 350°F (175°C). Spread 2 tablespoons Russian dressing on the untoasted side of 2 bread slices.
- 8 Layer the sliced corned beef evenly on the 2 remaining bread slices. Top each with 2 slices Swiss cheese.
- 9 Place the cheese-topped sandwiches on a baking sheet and bake for 3-5 minutes until the cheese melts completely.
- 10 Remove from oven and top each sandwich with 1 cup sauerkraut. Cover with the Russian dressing-spread bread slices, dressing-side down.
- 11 Cut each sandwich diagonally in half and serve immediately while warm.

?puçlar?

Choose a beef brisket with good marbling and a fat cap for the most flavorful and tender results. The fat will render during cooking and keep the meat moist.

Save some of the cooking liquid when storing leftover corned beef. This flavorful broth will keep the meat from drying out and can be used for soups or cooking vegetables.

Slice the corned beef against the grain for maximum tenderness. This breaks up the muscle fibers and makes each bite easier to chew.

Toast your rye bread lightly before assembling the sandwich. This prevents the bread from getting soggy from the dressing and provides a nice textural contrast.

Let the cooked corned beef rest for 15-20 minutes before slicing. This allows the juices to redistribute throughout the meat, resulting in moister slices.

For the best Reuben-style sandwich, butter the outside of the assembled sandwich and grill it in a skillet until golden and the cheese melts completely.

Drain sauerkraut and pickles well before adding to your sandwich to prevent excess moisture from making the bread soggy.