



POLISH REUBEN

GRILLING FRANKS ARE NOT JUST FOR HOT-DOG BUNS. PAIR OUR POLISH SAUSAGE WITH SWISS CHEESE, SAUERKRAUT, AND THOUSAND ISLAND DRESSING TO ENJOY A TWIST TO THIS CLASSIC GERMAN SANDWICH. SERVE IT SPICY AND SERVE IT HOT.

PREP TIME:

14 MIN

COOK TIME:

06 MIN

TOTAL TIME:

20 MIN

SERVES:

4 PEOPLE

INGREDIENTS

- 4 Frick's Bacon Hot Polish Sausages
- 8 oz sliced Swiss cheese
- 1 c. sauerkraut
- 4 T. Thousand Island dressing
- 8 slices mable rye bread
- 4 T. melted unsalted butter

INSTRUCTIONS

Bias slice (cut at a roughly 45-degree angle) Polish sausage and pan fry until slices are slightly crisped and warm. Set aside.

Pre-heat Panini maker to 380F or to Panini setting. If using a skillet, heat to medium high prior to adding sandwich.

Using 1 Tblsp between 2 pieces of bread, spread Thousand Island dressing on one side of bread.

Top 1 slice of bread with 1/4 c. sauerkraut.

Top sauerkraut with 2 oz sliced Swiss cheese.

Top cheese with 1/4 of sliced polish sausages.

Place bread on top of sausage, dressing side down.

Liberaly butter top and bottom of sandwich and place into Panini maker or skillet.

Grill sandwiches for 3 minutes in Panini maker, or 3 minutes per side in a skillet.

Remove from Panini maker and allow to cool 2 minutes before cutting.

A Chef Peter Rumbolo Creation

• FAMILY OWNED FOR FIVE GENERATIONS •

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