## **Pie Iron Reubens**

- 2 Slices Rye Bread, outsides buttered
- 1 Slice Swiss Cheese
- 2-3 Slices Corned Beef
- 2-3 Spoonfuls Sauerkraut (put in a ziplock bag before leaving home)
- 1-2 Spoonfuls 1000 Island Dressing

## Directions:

Pre-assemble the Reuben ingredients on the bread (butter side out), taking care to make the pile of cheese and such bigger than your iron. If your sauerkraut is in a bag, just snip a corner and squeeze some on. Get iron hot. Place the sandwich in the iron and toast in the coals for 2-3 minutes per side.

*Tip: if you don't like sauerkraut – just leave it out of some.*