



## White Cheddar & Bacon Kraut Reubens

**Prep: 15 minutes**

**Cook: 12 min • Serves: 4**

2 slices thick-cut hickory smoked bacon, chopped  
4 cups shredded green cabbage  
1 cup finely chopped kale  
¼ cup light mayonnaise  
1 tablespoon ketchup  
1 tablespoon malt vinegar  
¼ teaspoon ground black pepper  
8 slices marbled rye bread  
8 slices extra sharp white Cheddar cheese  
¼ cup softened unsalted butter  
1 pound CAB® deli-sliced corned beef and/or pastrami

**1.** In large skillet, cook bacon over medium heat 5 minutes or until crisp, stirring occasionally. Add cabbage and kale; cook 3 minutes or until tender, stirring frequently. Makes about 2 cups.

**2.** In medium bowl, whisk mayonnaise, ketchup, vinegar and pepper. Place bread slices on work surface; evenly spread mayonnaise mixture over 1 side of each bread slice.

**3.** In batches, in large skillet, melt 1 tablespoon butter over medium-low heat; add 2 slices bread, dressing side up. Place 1 slice of cheese on each bread slice and ½ cup beef over cheese on 1 bread slice; cook, covered, 3 minutes or until cheese melts and bread is golden brown. Transfer bread slices, cheese side up, to cutting board; top beef with ½ cup cabbage mixture. Place remaining slice, cheese side down, on top; cut sandwich in half.

*Approximate nutritional values per serving:*

*635 Calories, 38g Fat (19g Saturated), 139mg Cholesterol,  
1531mg Sodium, 38g Carbohydrates, 3g Fiber, 6g Sugars, 33g Protein*