

# *Smoking Shiitake Brazilian Burger™*

## Reuben Sandwich

Serves 4

### Step 1 **BURGER**

Fry 4 frozen *Smoking Shiitake Brazilian Burger™* in well-oiled skillet until golden brown on each side.

### Step 2 **THE FINISHING TOUCH**

16 slices dark rye bread  
24 slices swiss cheese or sliced sharp cheddar  
8 tablespoon butter—softened  
24 oz. fresh sauerkraut—drained  
Thousand Island dressing

**Directions:** Butter each slice of bread on one side. Place buttered side down in skillet and add one cooked cheese-topped burger to each piece of bread. Cover burger with approximately 3 tablespoons sauerkraut, then add 1 heaping tablespoon of a quality Thousand Islands dressing. Place another slice of bread on top—buttered side up. Grill each sandwich until golden brown. This works great in a Panini grill.

Serve with additional Thousand Islands dressing on the side as a dip. Garnish with Kosher dill pickles.



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