County Fair Royal Reuben

2 tablespoons butter
8 slices marbled rye bread
8 slices (deli sliced) corned beef
8 slices swiss cheese
1/2 cup County Fair Thousand Island dressing (see recipe)
1 cup fresh County Fair Sauerkraut, drained

Preparation:
Preheat a large skillet, griddle or even a Foreman Grill on medium heat.
Lightly butter one side of bread slices. Spread non-buttered side with County Fair Thousand Island dressing. On 4 bread slices, layer 1 slice Swiss cheese, 2 slices corned beef, 1/4 cup County Fair Sauerkraut and second slice of Swiss cheese.
Top with remaining bread slices, buttered sides out.
Grill sandwiches until both sides are golden brown. Serve hot.

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