

Kimchi Reuben with Mortadella

Classic, revamped. We swapped the traditional corned beef for meaty mortadella and spiked the heat with cabbage kimchi in our version of the Reuben, one of the quintessential American sandwiches. It's still the messy, cheesy, saucy sandwich melt of our dreams.

ingredients

for Russian dressing:

½ cup mayonnaise

2 tablespoons ketchup

1 tablespoon kimchi juice, from drained kimchi

1 tablespoon minced onion

½ teaspoon prepared horseradish

¼ teaspoon Worcestershire sauce

for Reuben:

4 teaspoons unsalted butter, at room temperature

4 slices light rye bread

12 slices mortadella (about 3.6 oz)

8 slices Swiss cheese

1 cup prepared cabbage kimchi, drained, chopped

instructions

For the Russian dressing: Mix the mayonnaise, ketchup, kimchi juice, onion, horseradish and Worcestershire sauce together in a small bowl.

For the Reuben: Spread 1 teaspoon of butter on each piece of rye then flip and thinly spread Russian dressing on the other side. Place two slices of bread dressing-side up on a piece of wax paper. Fold 6 slices of mortadella in half and shingle across the bread. Place half the kimchi followed by 4 slices of cheese on top. Top with the remaining rye bread, buttered side up.

Heat a grill pan or a griddle to medium heat. Place the sandwiches on top and cook until the cheese starts to soften and the butter sizzles, about 4 minutes. Meanwhile, heat a separate cast iron pan. Top the sandwich with foil. Place the heated pan on top of the foil to press sandwich and continue cooking until the cheese is more melted and the bread is crisp and lightly browned, about 3 more minutes. Cut in half and serve with additional dressing on the side for dipping.

total time: 10 minutes

active prep: 10 minutes

serves: 2

difficulty: easy