

Pimento cheese Rubens are a delicious twist on the classic sandwich, featuring a savory pimento cheese spread layered with tangy sauerkraut and tender corned beef, all grilled to golden perfection between slices of rye bread. The creamy, spicy cheese melds with the other ingredients to create a rich, mouthwatering flavor that elevates this comfort food staple.



Ingredients:

- 4 oz. Sandridge® Pimento Cheese #868423
- · 6 oz. corned beef
- 3 oz. sauerkraut
- 1 baguette

Instructions:

- 1. Slice baquette into fours and then half
- 2. Bake the baguette for 5-6 minutes in the oven at 350°F.
- 3. Remove and spread the Pimento Cheese Spread evenly across the bread.
- 4. Stack the corned beef and sauerkraut onto the bread and return to oven.
- 5. Bake at 350°F for 7 minutes until corned beef is hot.
- 6. Serve.

Product	Description	Code #	Pack Size
Sandridge® Southern Style Pimento Spread	This ready-to-serve spread offers a delightful combination of creamy cheddar cheese, sweet pimentos, and our signature dressing; it's a wonderful accompaniment for sandwiches, wraps, crackers, veggies, and even burgers!	868423	2/5 lb.

















