



REUBEN BURGER

INGREDIENTS:

6 slices rye bread
2 tablespoons melted butter
2 teaspoons mustard
1/2 teaspoon granulated garlic
250 g Emmental cheese
200 g sauerkraut
500 g Sokolów minced beef
125 g diced Sokolów bacon
salt, pepper

DRESSING:

100 ml mayonnaise
1 tablespoon sour cream
1 tablespoon ketchup
1 tablespoon horseradish
1 teaspoon Worcestershire sauce
1/2 teaspoon wine vinegar

PREPARATION:

1. Mix the beef with the bacon, mustard, salt, pepper, and garlic. Shape the burgers and fry at high temperature. Then transfer them to an intermediate zone to allow the meat to 'rest'.
2. Mix the ingredients for the dressing carefully. The sauce can be seasoned with salt and pepper to taste.
3. Brush the bread with butter and brown it on the grill. Put slices of cheese on top of the burgers.
4. Spread the dressing over three slices, then put the sauerkraut, cheeseburgers, and a little dressing on them. Then cover the sandwiches with the remaining slices.