

Anastasia's Russian Reuben Sandwich & Moscow Mules

**adapted from Jeff the Sandwich Guy on Food Network*

Nothing says New York like pastrami. And nothing says Anastasia, a musical set in tsarist Russia, like...well...Russian dressing? OK - we are reaching a bit and technically this sandwich is not even a Reuben because it doesn't use corned beef...but scarfing down it's deliciousness you'll be too busy it to care. You will have extra dressing left over - put it on a wedge of iceberg lettuce, make eggs Benedict and use this instead of Hollandaise or just make more pastrami sandwiches. And a note on the pastrami: do your best to get to a real Jewish deli where they make their own pastrami. It's well worth the time and money.



As for the Moscow Mule, copper mugs are traditional but not necessary. If you don't have them just use tall glasses.

Ingredients

Dressing

1 1/2 cup mayo
2/3 cup chili sauce
1/2 cup sour cream
1 T prepared horseradish
1 T fresh lemon juice
2 tsp sugar
2 tsp Worcestershire sauce
1/2 tsp hot sauce
1/2 tsp smoked paprika
1 dill pickle
1 shallot
Salt and fresh ground pepper

Sandwich Makings

1 1/3 cup sauerkraut
8 slices marble rye
8 slices swiss cheese
1 lb pastrami, shaved or cut to your preference
Butter, softened

Moscow Mule

makes 1

1/4 c vodka
1 T fresh lime juice
1/4 c ginger beer
1 lime wedge

ice

Copper mug (optional)

Preparation

Put all the dressing ingredients in a food processor and whiz it until blended. Don't overblend it. You still want to see some texture. Set aside.

Combine half the dressing with the sauerkraut. Place 1 slice of cheese on a piece of bread. Pile the meat high on the cheese, top with an additional slice of cheese, some of the sauerkraut mixture and the second piece of bread. Butter the outsides of the sandwich. You are going to want to put A LOT of butter on the bread. It's the only thing between your sandwich and the griddle - not enough butter and your bread will burn but your cheese won't melt.

Heat a heavy-bottomed nonstick skillet or griddle pan over medium-low heat. Add the sandwiches, cover with a heatproof bowl and griddle until golden and gooey in the middle, 3 to 4 minutes. Flip, cover and let cook until golden all around, another 3 minutes.

Moscow Mule

Fill your copper mug or tall glass with ice. Add vodka and lime juice, then ginger beer; stir to mix. Garnish with lime wedge.

Aaaaaaaand.... 5, 6,7 EAT!