



## Reuben Sandwich & Coleslaw





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat bread (PE#21764)	2 x #24 scoop (80 m)	400 gm (14.1 oz)
PE Beef (PE#21731)	#16 scoop (60 gm)	300 gm (10.6 oz)
Mayonnaise & Ketchup	5 mL (1 tsp) - each	25 mL (0.9 fl oz)
Sauerkraut - pureed	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
Cheese Sauce	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
Coleslaw - pureed	#8 scoop (118 mL)	590 mL (20 fl oz)

1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.  
Cold Service - Keep Puree Essentials food cold prior to service, below 4°C or 40°F.



2. Place a #24 scoop (40 gm or 1 cm slice) of PE Whole wheat bread on a service plate. Add #16 scoop (60 gm) of PE Beef on top. Combine 5 mL (1 tsp) of mayonnaise with 5 mL (1 tsp) of ketchup, and add to the top of the beef as a condiment sauce. To this condiment sauce top with 15 mL (1 Tbsp) of the pureed sauerkraut.



3. Top the sandwich with a second #24 scoop (40 gm or 1 cm slice) of PE Whole wheat bread.



4. Add 15 mL (1 Tbsp) of cheese sauce over the top of the sandwich to complete the reuben sandwich.



5. Serve with a side nappy of a #8 scoop (118 mL) of pureed coleslaw.

Serve hot (beef) or cold (remaining ingredients)

Hot Service - keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.

Cold Service - If serving cold; keep Puree Essentials food temperatures below 4°C or 40°F.

