

MINI REUBENS



1 loaf cocktail rye bread
Thousand Island dressing
1 ½ pounds of deli sliced corned beef
Coleslaw
Swiss Cheese

Preheat oven broiler

Arrange cocktail rye slices on baking sheet. Top each one with about 2 teaspoons of Thousand Island salad dressing, top with corned beef to fit the bread, place a small amount of coleslaw over the meat, top with swiss cheese.

Broil for 3 to 5 minutes, until cheese is melted

Enjoy with Fleur de Lys Zinfandel or our Alicante Bouchet.