

BEEF AND PORTOBELLO MEATLOAF

continued

Preheat the oven to 350°F. In a small skillet over medium heat, melt the butter. Add the mushroom, onion, bell pepper, and garlic and sauté until tender, about 5 minutes. Transfer to a large bowl, add the remaining ingredients except ¼ cup of the ketchup and the parsley sprigs, and mix well. Turn the mixture into a lightly sprayed or oiled 9-by-5-inch loaf pan and gently pat down. Spread the reserved ketchup on top of the loaf. Bake until the loaf is firm and the top is lightly browned, about 1 hour. Let stand in the pan for 5 to 10 minutes before serving. Remove the loaf from the pan and slice to serve. Garnish with the parsley sprigs.

Serves 6

REUBEN MEATLOAF

Serves 4 You'll find all your favorite ingredients of the classic Reuben sandwich in this loaf topped with sauerkraut and cheese. Serve with dark rye bread and cold beer. Use the leftover meatloaf in sandwiches (see page 46) for a delicious deli-style treat the next day.

- 1 pound cooked corned beef, cut into chunks and ground in a food processor**
- ½ pound ground beef**
- ½ cup dried rye or pumpernickel bread crumbs**
- 1 large egg, lightly beaten**
- ⅓ cup Quick Thousand Island Dressing (page 46)**
- ½ teaspoon salt**
- ¼ teaspoon freshly ground pepper**
- 1 jar (16 ounces) sauerkraut, drained, divided for topping on loaf and for sandwiches**
- 3 large slices Swiss cheese**
- Parsley sprigs for garnish**

continued

REUBEN MEATLOAF

continued

Preheat the oven to 350°F. In a large bowl, combine all the ingredients except the sauerkraut, cheese, and parsley and mix well. Turn the mixture into a lightly sprayed or oiled 9-by-5-inch loaf pan and gently pat down. Bake for 45 minutes. Spread 1 cup of the sauerkraut on top of the loaf and cover with the cheese slices. Bake until the sauerkraut is hot and the cheese is melted, about 15 minutes longer. Let stand for 5 to 10 minutes before serving. Remove the loaf from the pan and slice to serve. Garnish with the parsley sprigs.

QUICK THOUSAND ISLAND DRESSING

Use the remaining dressing for next-day reuben sandwiches. This dressing is also good with fresh crab and other seafood.

- 1 cup mayonnaise
- ¼ cup red chili sauce
- 1 teaspoon Worcestershire sauce
- 2 teaspoons sweet pickle relish
- ¼ teaspoon salt

In a medium bowl, whisk together all the ingredients. Cover and refrigerate until ready to use.

makes about 1½ cups

NEXT-DAY

REUBEN SANDWICHES

These toasted sandwiches make a hearty meal. They can be made either in a sandwich-maker or in a skillet on top of the stove.

- 4 slices dark bread such as pumpernickel or rye
Quick Thousand Island Dressing (at left)
- 2 ¾-inch slices of leftover REUBEN MEAT-LOAF cut to fit the bread
- 2 slices Swiss cheese
Remaining sauerkraut
Butter for spreading on the top of the bread slices and for the sandwich-maker

Preheat a sandwich-maker. Spread one side of each slice of bread with dressing. Put a meatloaf slice on 2 of the bread slices and top each with a slice of Swiss cheese. Pile on sauerkraut to taste and top with the remaining bread slices. Butter the top of the top slices and butter the bottom of the sandwich-maker. Add the sandwiches, lower the lid and toast until lightly browned, about 5 minutes total. *makes 2 sandwiches*