

Rea Valley

discover the taste!



NEW YORKER CORNED BEEF BAGELS

New Yorker Corned Beef stack filled bagels or rye bread sandwiches
with mustard, pickles and relish 'Russian Dressing'

Method - Makes 2 sandwiches or filled bagels

1. Butter the bread, and spread with a thin layer of mustard. Pile the sandwiches up with corned beef, pickles, sauerkraut, and finally cheese.
2. Mix all the ingredients for the dressing together in a bowl and season.
3. To make a hot sandwich, preheat oven to 180°C, wrap the sandwich in foil and bake for 15-20 minutes until heated through and the cheese has melted.
4. Serve with the Russian dressing.

Ingredients

Filled Bagels (or rye bread)

- 4 slices rye bread or 2 bagels
- 25g unsalted butter, softened
- American mustard or wholegrain mustard
- 100g thinly sliced Rea Valley corned beef
- 4 gherkins or dill pickles, sliced lengthwise
- 75g sauerkraut
- 4 thin slices Emmenthal

Russian Dressing

- 6 tbsp mayonnaise
- 1 tbsp ketchup
- 1 tbsp Sriracha sauce
- 1 large gherkin, very finely chopped
- 1 tsp Worcester sauce
- juice ½ lemon
- 1 tbsp chopped parsley
- ½ small red onion, very finely chopped
- Salt and freshly ground black pepper