

Gameday Chesapeake Crab Reuben



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Start to Finish Time: 40 minutes

Preparation Time: 30 minutes

Cooking Time: 10 minutes

Categories: Gameday

Source: Adapted From: Phillips Seafood

Servings: 5

Notes: Instead of a skillet, you can also use a panini press.

Serving Ideas: Cut each sandwich into quarters to serve more people.

Ingredients

1 lb Phillips Crab Meat
1/4 c Mayonnaise
2 T Chili Sauce
1 T Sweet Pickle Relish
10 slice Old World Rye Bread
5 slice Swiss Cheese
2 lg Eggs, beaten
1/4 c Whole Milk
Sea Salt and fresh ground
Black Pepper to taste
2 T Butter

Directions -

Combine crab, mayonnaise, chili sauce and pickle relish in a medium bowl. Spread over five slices of rye bread. Top each with a slice of cheese. Close sandwich with another slice of rye.

Blend together the eggs, milk and salt and pepper in another bowl. Dip both sides of the sandwich into the egg mixture.

Melt 2 T of butter in a large skilled over medium heat. Cook the sandwiches on both sides until brown and the cheese is melted.