

Pollock Reuben



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 4

Ingredients:

Wild Alaska Pollock fillets, 4 to 6 ozs.	4 Each
Coriander, ground	4 Tsp
Salt and pepper	to taste
Rye Bread, sliced	8 Slices
1000 Island Dressing, prepared	4 Ozs.
Swiss Cheese, sliced	8 Slices
Sauerkraut, prepared, drained	2 Cups
Butter, softened	4 Tbsp.

Description:

Season each pollock fillet with 1 teaspoon of coriander, salt and pepper to taste, then using your preferred method of cooking, cook fish just until opaque throughout. Hold aside until needed.

Preheat oven to 400°F.

Lay out the 8 slices of bread and spread ½ ozs. of 1000 island dressing on each slice. Cut each piece of cheese on the bias, and place 2 of the cut slices on each piece of bread, covering as best you can.

Place one piece of fish on each of 4 pieces of bread. Top the fish with ½ cup of sauerkraut. Take the remaining 4 pieces of bread and close the sandwich, cheese down onto sauerkraut.

Heat a large oven-proof sauté pan. Butter top side of bread with ½ Tablespoon of softened butter, place butter side down into hot pan. Griddle until golden brown.

Butter exposed side of bread, carefully flip sandwich and place pan into oven.

Cook 5 minutes, or until cheese is melted and sandwich is heated through. Remove, cut each sandwich on the bias and place on serving plates. Serve with sides of your choosing.