



## Uber Reuben Burger

*Wine Pairing: Gewurztraminer*

**Burger Type:** Pork

**Bun Type:** Other

Patty Eaton  
Terre Haute, Indiana

### INTRODUCTION:

Moist ground pork patty spiced with rye breadcrumbs and ground mustard sandwiched between toasted rye bread slices with Swiss cheese, sauerkraut aioli and lean sliced corned beef. This is an uber burger experience! It pairs crisply with a glass of Sutter Home Gewurztraminer.

Serves: 6 Regular-Sized Burgers

### INGREDIENTS:

#### Burger:

- 1 ½ Pounds ground pork
- 1 ½ Cups rye breadcrumbs
- 1 Egg
- 1 ½ Teaspoons salt
- 1 ½ Teaspoons white pepper
- 1 ½ Teaspoons onion powder
- 1 ½ Teaspoons ground dry mustard
- 1 Pound corn beef, thinly sliced
- 18 Slices Swiss cheese
- 1 Loaf rye bread
- Butter for bread
- 1 Cup sauerkraut, very well drained
- ¼ Cup mayonnaise



## INSTRUCTIONS:

### Burger:

1. Mix burger mixture and form into oblong patties, large and thin, to fit the bread
2. Grill or fry until all pink is gone and is 160 degrees by thermometer
3. Butter and toast open faced rye bread slices with 1 ½ Swiss cheese slices, each open face.  
Place 1 to 2 corned beef slices on one open faced slice
4. Mix mayonnaise and sauerkraut. Spread 1/6 of the mixture on the corned beef side.  
Place pork burger on one slice of toasted rye bread and top with the paired slice of toasted rye bread

**COOKING TIP:** May heat the sauerkraut mix and place on bread immediately before placing burger and serving