



PROUDLY SERVING NEW YORK SINCE 1964

BUILD YOUR

RUBIN

OR

ROBIN



Take 2 slices of Rye Bread on a plate flat side of each slice of bread adjacent to each other and place meat on top of bread. Place Sauerkraut on top of meat and top with Swiss cheese. Remove from plate and carefully place onto top of buttered grill. Grill for several minutes, then put back on oven safe dish and place inside of oven set on broil, and finish by melting cheese. **Make sure to monitor oven while broiling as not to burn cheese. Goes best with our homemade Russian Dressing!!! Enjoy...**

Rubin: Corned Beef

Robin: Pastrami

For further instructions, email us at sarges@sargesdeli.com

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