**Vegetarian Reuben Sandwiches**

8 Slices Rye or Pumpernickel Bread ( or 2 per team member)

4 Slices Swiss Cheese (or 1 slice per team member)

15 Mushrooms, sliced

¼ tsp Black Pepper

2 Cloves Garlic

1/2 head Red cabbage, sliced

½ cup Onion

1 Green Apple, peeled and diced small

Pinch Allspice

¼ tsp Black pepper

Salt

1/3 cup Apple Cider Vinegar

2 Tb Horseradish

Butter

Olive Oil

Dressing:

3/4 cup Mayonnaise

3 Tb Ketchup

2 tsp Frank’s Hot Sauce

3 Tb Fresh Dill, Minced

1 Tb Lemon Juice

1. Heat two saute pans over medium heat. Add some olive oil to each pan. In one pan, add the mushrooms, garlic, and ¼ tsp black pepper and some salt. Let cook for 5 minutes or until mushrooms are sautéed and browned. In the second pan, add the red cabbage, onion, apple, allspice, ¼ tsp black pepper and salt and let cook in oil for 2 minutes. Add the vinegar and horseradish and let cook for 5 – 10 more minutes or until cabbage is somewhat wilted.
2. In a small bowl, combine all the dressing ingredients together, cover and refrigerate until ready to use.
3. Butter one side of 4 pieces of bread generously. On the other side of the buttered pieces of bread, spread a thick layer of dressing. Add mushrooms to each sandwich. Add a slice of cheese on top of the mushrooms. Cover the cheese in cabbage.
4. Heat a skillet over medium heat. Place the slices of bread, buttered side down, on the skillet. Spread the other piece of bread with butter, then place it on top of each sandwich, butter side up.
5. Flip after a few minutes, or when the first side is well browned, and cook the other side. Push down the sandwiches with an offset spatula to flatten them out.
6. The bread should be nice and crusty, and cheese should be melting out the sides.
7. Slice each sandwich in half. Serve with a side of dressing to dip in.