

Manifold cooker "**Roadside Ruben**" Submitted by Chef Gary Tillstrom



### Roadside Ruben

On a rye sub roll, spread 1000 island salad dressing or mayo to each side (1000 island is better). Then layer on Swiss cheese to each side. Add plenty of corned beef and good sour kraut (the kind with caraway seeds). Wrap with foil leaving the top open exposing the fixins. Ball up some foil in the bottom of the cooker (to raise the sandwich off the bottom). Now add 1 cup of beer to the cooker (return open beer to cooler). Put sandwich on top of foil and drive 20 minutes to steam and melt cheese.

Pull to side of road and remove from cooker. Chase with remaining beer (+ another). Say to one another, "who knew Gary could cook?"



*Manifold Cooker*