

## Four Stars: Rethinking the Reuben

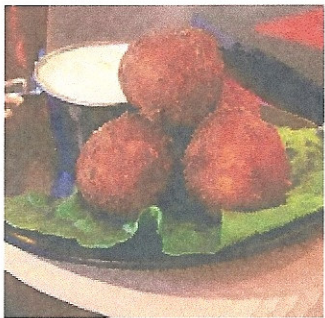
Move over, Philly-style cheesesteaks. The Reuben has become chefs' latest inspiration for all manner of menu creations.

By Allison Perlik, Senior Editor



### **Reuben Hot Dog**

**Amazing Hot Dog, Verona, N.J.** In this version, quarter-pound, all-beef hot dogs replace corned beef (and appear again in the form of fried shavings atop the sandwich). The soft potato bun isn't the same as traditional rye, but Swiss cheese, Russian dressing, sauerkraut and caraway seeds contribute a classic flavor profile.



### **Reuben Croquettes**

**Fat Cat, Chicago.** At this neighborhood bar and grill, Chef Sean Pharr transforms the sandwich favorite into a crisp-fried bar snack. Shredded corned beef and sauerkraut are folded into melted Swiss cheese and milk; the mixture is then cooled, formed into balls and rolled in rye breadcrumbs before being fried. A Thousand Island dip kicks up the quirky approach.



### **Healthy Reuben Sandwich**

**Old Dominion University, Norfolk, Va.** At this Aramark account, turkey pastrami takes the place of traditional corned beef in a colorful, panini-style sandwich brightened with sliced tomato and yellow bell peppers. Thousand Island dressing is spread over marble-rye bread topped with Swiss cheese and crunchy apple-jicama slaw.



### **Venison Reuben**

**Catalan Food & Wine, Houston.** Grass-fed, hormone-free venison, coated in Creole mustard and roasted medium-rare, supplies a richly flavored foundation for Chef Chris Shepherd's dressed-up approach. The thinly sliced meat is piled atop toasted dark rye with Juustoleipa, a creamy Finnish cheese, and fennel slaw stands in for sauerkraut.