Reuben style bacon sandwich

Recipe and image by Chef Jason Ford

Makes 4 serves

- 4   rashers of bacon
- 4   slices of Swiss cheese
- 450g   sauerkraut
- 160ml   Russian dressing
- 8 slices   dark rye bread
- 4   dill pickles, fanned for decoration

1. Over a high heat, fry bacon rashers until crispy in a non-stick pan. Remove bacon from pan and drain on absorbent paper.
2. Place a slice of rye bread in the hot pan with bacon oil, place on a slice of cheese, spoon on some sauerkraut, drizzle with dressing and top with another slice of rye bread.
3. Toast until golden brown on one side and then turn over to toast the other side.
4. Remove from heat, cut in half and serve with a fan of dill pickle as garnish.

Sauerkraut

- 500g   head cabbage, finely shredded
- 150g   onion, finely sliced
- 150ml   apple cider vinegar
- 60ml   apple cider
- 10g   crushed toasted caraway seeds
- 20g   kosher salt

1. Combine all ingredients in a saucepan, cover with a lid.
2. Cook on a low heat until cabbage is completely cooked through and wilted, remove from heat.
3. Let sit, still covered, until cabbage has absorbed its brine and has cooled.

Russian dressing

- 125ml   mayonnaise
- 30ml   chilli sauce
- 20ml   Worcestershire sauce
- 5ml   tabasco sauce
- 30g   capers, chopped
- 20ml   horseradish cream

1. Whisk together all ingredients.