

Joey D's Rueben



Ingredients

Corned Beef Seitan
Sauerkraut
Vegan 1000 Island Dressing
Vegan Swiss Cheese
Rye Bread

For the Corned Beef Seitan:

1 (14 oz) package extra-firm tofu
2 tablespoons vegan soy sauce
2 teaspoons onion powder
2 teaspoons garlic powder
1 teaspoon paprika or smoked paprika
1 teaspoon ground mustard, or 1 tablespoon prepared mustard
1 teaspoon ground coriander
1 teaspoon ground allspice
1/2 teaspoon ground cloves
1 teaspoon ground ginger
1/4 cups nutritional yeast
1 tablespoon tomato paste
1 1/2 cubes Beef style bouillon (or 1 tablespoon bouillon paste; beef or vegetable)
1/2 teaspoon salt (or more, if using low-sodium broth)
2 tablespoons olive oil or other neutral oil
1 1/2 cups vital wheat gluten

Add all ingredients to food processor until smooth, then add vital wheat gluten

Steam, boil in broth

Vegan 1000 Island Dressing:

1/2 cup vegan mayonnaise
2 tablespoons ketchup
1 tablespoon white vinegar
2 teaspoons sugar
2 teaspoons sweet pickle relish
1 teaspoon white onion, finely minced
1/8 teaspoon salt
1 dash black pepper

Instructions

Dress sandwich in pan, heat until browned and crispy on both sides. Enjoy.