

Vegan Tempeh Reubens

By DairyFreeGina

Vegan **Dairy Free**

Makes 4 sandwiches



This recipe is a combination of several recipes found online. I like to make my own bread to ensure that is dairy free. I use the bread mix from [GFJules](#) – it is excellent and always turns out great. You can substitute seitan for the tempeh

Ingredients for the Tempeh:

1 8-oz pkg. Tempeh thinly sliced. (I use Trader Joe's Tempeh)

1 medium sized garlic clove, thinly sliced

1 large onion, thinly sliced

1 [Massel](#) Vegetable Bouillon Cube

1 Cup water

2 Tbs. Worcestershire Sauce

For the Dressing:

¼ cup Vegan Mayonnaise

3 Tbs. Relish

2 Tbs. Ketchup

10 Mild or Hot Pepper Rings chopped. I like to use a combo of the peppers.



Ingredients for Topping the Sandwich

Vegan Cheddar Cheese – I use [Daiya](#) Cheddar Shreds

1 Cup Sauerkraut, warmed on stove

Directions:

1. In a bowl combine the Tempeh ingredients and marinate for one hour. Then add all to a skillet and bring to a boil. Lower heat on stove and simmer tempeh for about 20 minutes, flipping the slices halfway through. Discard liquid if any remains.



2. While the Tempeh is simmering, caramelize the onions and make the dressing by combining those ingredients. Warm the sauerkraut in a small pot.
3. Put sliced bread on a cookie sheet topped with cheese and toast in 400 degree until cheese is melted.
4. Spread the dressing on each slice of bread and top one slice of bread with Tempeh, onions and sauerkraut. Top with another slice of bread to form a sandwich. Serve with pickle slices.

