

Reuben Casserole ...*Dee Ritchie*

Reuben casserole recipe with corned beef, sauerkraut, rye bread crumbs, Swiss cheese, and Thousand Island dressing.

INGREDIENTS:

1/2 to 1 pound corned beef, cooked, diced or sliced

1/4 cup Thousand Island salad dressing

One can or bag sauerkraut (16 oz), drained and rinsed

1/2 pound shredded Swiss cheese

6 slices rye bread, crumbled

1/4 cup butter, melted

PREPARATION:

Place corned beef in a lightly greased 9x13-inch baking dish. Dot with the dressing. Spread sauerkraut over top; sprinkle with cheese. Toss crumbled rye bread with the butter then sprinkle over top.

Bake at 350° for about 30 minutes, or until hot and bubbly.
Serves 6.