

Reuben Casserole

Ingredients

- 6 slices Rye bread, cubed
- 1 (16 ounce) can sauerkraut, drained and rinsed
- 1 pound deli sliced corned beef, cut into strips
- 3/4 cup Russian-style or Thousand Island salad dressing
- 2 cups shredded Swiss cheese

Instructions

1. Preheat oven to 400 degrees.
2. Spread bread cubes in the bottom of a 9 x 13 baking dish. Spread sauerkraut (see note below) evenly over the bread cubes, then layer corned beef strips over sauerkraut. Pour dressing over all.
3. Spray aluminum foil with cooking spray and use to cover baking dish, sprayed side down. Bake in preheated oven for 20 minutes.
4. Remove aluminum foil, sprinkle with cheese and bake uncovered for another 10 minutes, or until cheese is melted and bubbly.

Note: Because we sometimes find sauerkraut a bit too crunchy and hard to digest, we simmer it first in a sauce pan with liquid (usually chicken bouillon mixed with water) for about 30 minutes. This softens it up just enough.



*Contributed by Geri Tomerlin
served at the 2014 WCBA Picnic*