Hot Reuben Dip

Description

A hot cheese based dip with all of the flavours of a reuben sandwich with corned beef, sauerkraut, swiss cheese and Russian dressing. Serve with toasted dark rye for dipping to complete the reuben sandwich flavours.

Ingredients

- 1/2 cup Mayonaisse
- 1/2 cups Thousand Island Dressing
- 16 oz sauerkraut, rinsed and squeezed dry
- 8 oz shredded corned beef
- 8 oz grated swiss cheese
- 8 oz mozzarella cheese grated

Instructions

Preheat oven to 350 degrees.

In a small bowl, combine mayonnaise and dressing.

Spread sauerkraut into a 9x13-inch baking dish.

Layer corned beef, Swiss cheese, and the mayonnaise-dressing mixture on top of the sauerkraut.

Bake for 20 to 25 minutes..

Notes

Serve with Party Rye bread and Triscuits

Keep dish hot!

Summary

Yield: 4
Source: closet cooking
Prep Time: 30 minutes
Category: Dips
Cuisine: American
Tags: Football

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Can spread Jack Daniels Dijon Mustard over the corned beef for a little kick.

Can make in two small dishes - cook 1 first. Heat or freeze second.