

Reuben Cream Cheese Log Roll

Taste of Home Magazine - October/November 2020

Yield: 2 cream cheese logs

*8 ounces cream cheese, softened
1 cup Swiss cheese, shredded
1/2 cup chopped pastrami
1/2 cup well-drained sauerkraut
2 tablespoons Thousand Island dressing
1 teaspoon caraway seeds
1 cup toasted pecans, chopped*

In a bowl, beat the cream cheese until smooth.

Fold in the Swiss cheese, pastrami, sauerkraut, Thousand Island dressing and caraway seeds.

Refrigerate for at least two hours.

Roll the cheese mixture into two logs, each about five inches long.

Place the pecans in a shallow dish. Roll the logs in the pecans.

Serve with crackers, crostini and veggies.

Keep refrigerated.

You may also serve the cheese logs on sliced cucumbers or slice mini peppers in half lengthwise and seed them.

Per Serving (excluding unknown items): 1225 Calories; 111g Fat (80.4% calories from fat); 50g Protein; 11g Carbohydrate; 1g Dietary Fiber; 353mg Cholesterol; 965mg Sodium. Exchanges: 6 1/2 Lean Meat; 0 Vegetable; 18 Fat.