

Open Faced Baby Reubens

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Yield: 24 appetizers

1/2 cup Thousand Island Dressing

24 slices party rye bread

1 1/2 cups chopped sauerkraut, drained

1/2 pound thinly sliced roast beef

1/4 pound Swiss cheese, sliced

Preheat the oven to 300 degrees.

Spread 1/2 teaspoon of the dressing on each slice of the bread. Place one slice of the cooked beef on top of bread.

Top with a spoonful of sauerkraut. Cut the cheese to the size of the bread and place over the sauerkraut.

Arrange the sandwiches on a baking sheet.

Bake for about 5 minutes, watch carefully.

Per Serving (excluding unknown items): 426 Calories; 31g Fat (66.0% calories from fat); 32g Protein; 4g Carbohydrate; 0g Dietary Fiber; 104mg Cholesterol; 295mg Sodium. Exchanges: 4 Lean Meat; 3 1/2 Fat.