

Hot Reuben Spread

*Best Slow cooker Recipes
Pillsbury Classic Cookbooks #370*

Servings: 26

*1 1/2 cups (6 ounces) Swiss cheese, shredded
3/4 cup sauerkraut, drained
1/2 cup Thousand Island dressing
1 package (8 ounce) cream cheese, cut into cubes
2 packages (2.5 ounce ea) thinly sliced corned beef, chopped
cocktail rye bread or pretzel crackers*

Preparation Time: 10 minutes

Spray a 1- to 2-1/2-quart slow cooker with cooking spray.

In the slow cooker, mix all of the ingredients except the bread.

Cover and cook on LOW heat setting for one hour or until the cheese is melted. Stir until the cheese is smooth. Cover and cook for one hour longer.

Scrape down the side of the slow cooker with a rubber spatula to help prevent the edge of the spread from scorching.

Serve with rye bread.

The spread can be held on LOW heat setting for up to two hours.

Start to Finish Time: 2 hours 10 minutes

To reduce the saltiness and sodium content of the sauerkraut, rinse and drain it well.

Per Serving (excluding unknown items): 57 Calories; 5g Fat (76.8% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 88mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 1 Fat.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	57	Vitamin B6 (mg):	trace
% Calories from Fat:	76.8%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	5.2%	Thiamin B1 (mg):	trace

% Calories from Protein:	18.0%
Total Fat (g):	5g
Saturated Fat (g):	3g
Monounsaturated Fat (g):	1g
Polyunsaturated Fat (g):	trace
Cholesterol (mg):	16mg
Carbohydrate (g):	1g
Dietary Fiber (g):	trace
Protein (g):	3g
Sodium (mg):	88mg
Potassium (mg):	29mg
Calcium (mg):	72mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	1mg
Vitamin A (i.u.):	184IU
Vitamin A (r.e.):	55RE

Riboflavin B2 (mg):	trace
Folacin (mcg):	3mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	n n%

Food Exchanges

Grain (Starch):	0
Lean Meat:	1/2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	1
Other Carbohydrates:	0

Nutrition Facts

Servings per Recipe: 26

Amount Per Serving

Calories 57 **Calories from Fat:** 44

% Daily Values*

Total Fat 5g	8%
Saturated Fat 3g	16%
Cholesterol 16mg	5%
Sodium 88mg	4%
Total Carbohydrates 1g	0%
Dietary Fiber trace	1%
Protein 3g	
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Vitamin A	4%
Vitamin C	2%
Calcium	7%
Iron	1%

* Percent Daily Values are based on a 2000 calorie diet.