

Reuben Casserole IV

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Servings: 6

*1 can (16 ounce)
sauerkraut, drained
1 can (12 ounces) corned
beef brisket, broken into
small pieces
2 cups (8 ounces)
shredded Swiss cheese
1/2 cup mayonnaise
1/4 cup Thousand Island
salad dressing
2 medium tomatoes, sliced
3 tablespoons margarine,
melted
1/3 cup pumpernickle bread
crumbs
caraway seeds*

Preheat the oven to 350 degrees.

Place the sauerkraut in a 1-1/2 quart casserole dish. Top with a layer of corned beef and the Swiss cheese.

In a bowl, combine the mayonnaise and Thousand Island dressing. Spread over the cheese. Arrange the tomato slices on top.

In a bowl, mix the bread crumbs and melted margarine. Spread over the casserole. Top with a dash of caraway seeds.

Bake for 50 minutes.

Per Serving (excluding unknown items): 389 Calories; 36g Fat (81.1% calories from fat); 12g Protein; 7g Carbohydrate; 1g Dietary Fiber; 46mg Cholesterol; 611mg Sodium. Exchanges: Lean Meat; 1/2 Vegetable; 0 4 1/2 Fat.