

Reuben Casserole

Naomi Pepper

The Pennsylvania State Grange Cookbook (1992)

Servings: 6

*1 can (16 ounce)
sauerkraut, undrained
1 can (12 ounce) corned
beef, crumbled
2 cups Swiss cheese,
shredded
1/2 cup light mayonnaise
1/4 cup Thousand Island
salad dressing
2 tomatoes, sliced
1/4 cup pumpernickle OR
rye bread crumbs
2 tablespoons butter,
melted*

Spoon the sauerkraut into a one-and-one-half-quart microwave-safe baking dish. Layer with the corned beef and cheese.

In a small bowl, mix the mayonnaise and salad dressing until blended. Spread over the cheese. Top with the tomato slices. In a bowl, toss the bread crumbs with the melted butter. Sprinkle over the tomatoes.

Microwave on MEDIUM for 12 to 14 minutes (or bake at 350 degrees for 45 minutes).

Let stand for 5 minutes before serving.

Per Serving (excluding unknown items): 278 Calories; 22g Fat (69.9% calories from fat); 12g Protein; 10g Carbohydrate; 1g Dietary Fiber; 55mg Cholesterol; 573mg Sodium. Exchanges: 1 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 3 1/2 Fat; 0 Other Carbohydrates.