

## Reuben Casserole

Makes 4 to 6 servings

2 cans Bavarian Sauerkraut  
2 (12-ounce) cans corned beef  
2 cups (8 ounces) Swiss cheese, shredded  
1 cup mayo  
½ cup Thousand Island dressing  
3 tablespoons butter  
1 loaf Jewish rye bread or petite party size

1. Preheat oven to 350°F. Spray 13X9-inch baking pan with nonstick cooking spray.
2. Layer sauerkraut, corned beef and cheese in prepared pan. Combine mayonnaise and dressing in small bowl; stir to blend. Spread mayonnaise mixture over cheese.
3. Butter bread slices; tear into pieces. Sprinkle on top of casserole.
4. Bake 40 minutes or until bubbly and heated through.

*Courtesy: Cheryl Hellstedt*