

# Reuben Casserole

**1 CAN (16 OZ.) SAUERKRAUT, RINSED  
16 OZ. CORNED BEEF (USED BOAR'S HEAD  
FROM DELI)  
12 OZ. SWISS CHEESE, SHREDDED  
1 CUP MAYONNAISE  
1/2 CUP THOUSAND ISLAND DRESSING  
2 FRESH TOMATOES, SLICED  
4 TBSP. SALTED BUTTER, ROOM TEMP.  
LOAF OF PUPPERNICKEL RYE, PEPPERIDGE  
FARM**

**Spray a 13x9x2 or large oblong baking dish with cooking spray. Place a layer of bread on the bottom. Put sauerkraut on top of bread.**

**Mix the mayonnaise and dressing together. Spread half of the dressing on top of the beef. Add cheese (reserve a little for the top). Spread the rest of the dressing on top of the cheese. Place sliced tomatoes on top.**

**Cut 3 slices of bread into small 1/2" cubes. Put them in a mixing bowl. Spread butter on your hands and toss the bread until all the butter is off your hands and on the bread. Put bread cubes on the top of the casserole and add the remaining cheese.**

**Bake at 350 degrees for 45 minutes.**

**Yield: 6-8 servings**

**Option: Melt butter and pour it on the bread cubes instead of using your hands. It will work, but trust me, it is better to use your hands because they coat the cubes better.**