Hot Reuben Dip

Description

A hot cheese based dip with all of the flavours of a reuben sandwich with corned beef, sauerkraut, swiss cheese and Russian dressing. Serve with toasted dark rye for dipping to complete the reuben sandwich flavours.

Summary

Yield: 4
Source: closet cooking
Prep Time: 30 minutes
Category: Dips
Cuisine: American
Tags: Football

Ingredients

- 1/2 cup Mayonaisse
- 1/2 cups Thousand Island Dressing
- 16 oz sauerkraut, rinsed and squeezed dry
- 8 oz shredded corned beef
- 8 oz grated swiss cheese
- 8 oz mozzarella cheese grated

Instructions

Preheat oven to 350 degrees.

In a small bowl, combine mayonnaise and dressing.

Spread sauerkraut into a 9x13-inch baking dish.

Layer corned beef, Swiss cheese, and the mayonnaise-dressing

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mixture on top of the sauerkraut.

Bake for 20 to 25 minutes..

Notes

Serve with Party Rye bread and Triscuits

Keep dish hot!

Can spread Jack Daniels Dijon Mustard over the corned beef for a little kick.

Can make in two small dishes - cook 1 first. Heat or freeze second.