



Noreen's Kitchen

Hot Ruben Dip

Ingredients

1 pound sauerkraut, drained	1 cup Thousand Island dressing
3/4 pound deli corned beef, shaved	Cocktail Rye for serving
1/4 pound Swiss cheese, sliced	Rye Krisp for serving

Step by Step Instructions

Preheat oven to 350 degrees.

Drain sauerkraut and place in the bottom of a 2 quart baking dish.

Top with 3/4 of the thousand island dressing and spread evenly. Reserve the remaining dressing for later.

Place the corned beef on a cutting board and slice into strips. This will make it easier to eat.

Layer the shredded corned beef on top of the dressing.

Lay the slices of Swiss cheese on top of the corned beef evenly being sure to cover the entire surface with cheese.

Bake for 25 to 30 minutes until bubble and lightly browned.

Remove from oven and allow to sit for 10 minutes before serving.

When ready to serve, drizzle reserved dressing over the top of the dip.

Serve with cocktail rye or pumpernickle bread and/or rye crisp crackers.

Leftovers should be placed in an airtight container and eaten within 3 days.

Enjoy!