

## Ray's Sauerkraut Hash Dip

**1 Tbs. olive oil**

**24 oz. jar Hoganville Family Farms Sauerkraut,  
drained well**

**2-14 oz. cans corned beef hash**

**1 cup Thousand Island dressing**

**8 oz. Swiss cheese, shredded**

**1 loaf crusty bread, sliced and toasted**

**Preheat oven to 350 degrees F.**

**To a large cast iron skillet over medium high heat, add oil; when oil is nicely hot, add drained sauerkraut to skillet and cook until browned, stirring occasionally.**

**Remove sauerkraut from skillet to a plate. Now add hash to the same skillet, cooking until hash is browned and hot throughout. Push hash to the center of the skillet, then place reserved sauerkraut around the outer edge of skillet; top dip with dressing.**

**Bake dip for 15-20 minutes, uncovered, or until hot throughout. When 5 minutes of baking time remains sprinkle dip with cheese and return to the oven. Serve dip warm on toasted slices of bread.**