

# Reuben Casserole

From NOVA Cookbook 1983 (Thank you, Sally Eykel!)

- 1 16 oz. can sauerkraut, drained
- ¼ cup chopped onion
- 1 teaspoon caraway seed
- 2 cups shredded Swiss cheese
- 2/3 cup Thousand Island dressing
- ½ pound cooked corned beef, thin slices
- 2 cups rye bread cubes (3 slices)
- ¼ cup melted butter

Combine sauerkraut, onion and caraway seed, and layer in bottom of greased 8" pan. Sprinkle with half of cheese and spread half of dressing. Layer all the corned beef. Top with remaining cheese, then dressing. Toss bread cubes with butter and sprinkle over casserole. Bake at 375o F.35 minutes. Serves 6. A double recipe fits in 9"x13" pan.