

REUBEN CASSEROLE

Serves 6-8

Ingredients

- 6 slices rye bread, divided
- 1 pound pastrami or corned beef, thinly sliced or shaved
- 1 (14.5 oz.) can sauerkraut
- 4 cups Swiss Cheese, shredded
- 1 cup dill pickles, chopped
- 1 cup milk
- 1/3 cup Thousand Island dressing
- 1/4 cup mustard
- 3 large eggs
- 2 teaspoons caraway seeds

Directions

1. Preheat oven to 350° F and lightly grease a 9×11-inch baking dish with butter or non-stick spray.
2. Take four pieces of rye bread and cut them into cubes. Place remaining bread in food processor, pulse until you've got fine breadcrumbs and set aside.
3. Spread cubed bread out along the bottom of your baking dish, then cover with 1/2 of pastrami. Top beef with sauerkraut, pickles, half of caraway seeds and 2 cups cheese.
4. Cover with remaining beef, caraway seeds and cheese.
5. In a medium bowl, whisk together milk, salad dressing and mustard, then beat in eggs until combined.
6. Pour wet ingredients evenly over the casserole, then top with breadcrumbs.
7. Place baking dish in oven and bake for 40-45 minutes, or until mixture is bubbly, top is browned and center is set.
8. Remove from oven and serve hot.