

REUBEN BAKE

Ingredients

- 1 1/2 cups Thousand Island salad dressing
- 3/4 cup sour cream or Greek yogurt
- 1/2 cup diced onion
- 12 slices dark rye or pumpernickel bread, cubed, divided
- 1 pound sauerkraut, drained
- 1 pound sliced corned beef, cut into bite-sized pieces
- 2 cups shredded Swiss cheese
- 2 tablespoons butter, melted
- Paprika

Directions

1. In a mixing bowl, stir together dressing, sour cream or yogurt, and onion. Set aside.
2. Lightly grease slow cooker crock. Arrange bread cubes in bottom, setting aside about 1 1/2 cups to use for the top.
3. Top the bread evenly with the sauerkraut, followed by the corned beef.
4. Spread the dressing mixture over corned beef. Sprinkle with Swiss cheese.
5. Top with remaining bread cubes. Drizzle with melted butter and sprinkle with paprika.
6. Cover and cook on High for 2-3 hours or Low for 4-6 hours, until bubbly. Remove lid and continue to cook on High for 20-30 minutes or until some of the moisture has evaporated.

Cooker: 5-quart

Serves 6

Source: *Fix-it and Forget-it New Cookbook* (Good)