

Classic Reuben Dip

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Ingredients:

- 1/2 pound deli corned beef, chopped
- 2 1/2 cups Swiss cheese, shredded
- 1 1/2 cups sauerkraut, drained and finely chopped
- 1 cup mayonnaise
- 1 cup Thousand Island dressing
- 1 8oz package of cream cheese, room temperature
- 5 tablespoons chopped green onion
- Rye bread or Marble Rye bread
- Sweet butter



Directions:

Preheat oven to 350 degrees.

Using a hand mixer, cream together the softened cream cheese, Thousand Island dressing and mayonnaise. Fold in corned beef, 2 cups of shredded Swiss cheese, sauerkraut and 3 tablespoons of green onion.

Spray baking dish with non-stick spray. Spread the prepared dip in the baking dish and top with the remaining Swiss cheese.

Bake in preheated oven for 30 minutes until bubbly. For an authentic Reuben flavor, cut bread into quarters and toast in a skillet with butter.

When golden and bubbly, remove Classic Reuben Dip from oven, sprinkle with remaining green onion and serve with toasted, butter bread or crackers. Enjoy!