

Baked Reuben Dip

Total Time

Prep: 5 min.

Cook: 2 hours

Ingredients

- 10 ounces shredded corned beef, finely chopped
- 1 package (8 ounces) cream cheese, cubed
- 12 ounces Porchlight Products Sauerkraut, rinsed and drained
- 1 cup sour cream
- 2 cup shredded Swiss cheese
- 1/4 cup Thousand Island salad dressing, optional
- Rye bread or crackers

Directions

1. In a 1-1/2-qt. slow cooker, combine the first 5 ingredients. If desired, stir in Thousand Island dressing. Cover and cook on low for 2 hours or until cheese is melted; stir until blended. Serve warm with bread or crackers.
2. Optionally, you could combine the first 5 ingredients in a hollowed out round loaf of bread and bake at 300° for 1- 1 ½ hours, until dip is bubbly and golden on top. Serve the bowl with the cubed bread removed from the center to dip with.

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