

Hot Reuben Dip -- Lynn's Recipes Super Bowl by Lynn's Recipes



Lynn demonstrates how to make a easy Hot Reuben Dip that is a great appetizer for any occasion or would be great for a Super Bowl Party.

Ingredients:

- 8 ounces cream cheese, softened
- 1-1/2 cups shredded Swiss Cheese, divided
- 4 ounces deli sliced corned beef, chopped
- ½ cup Thousand Island Dressing
- ½ cup drained sauerkraut

Preheat oven to 400°.

In a large bowl, mix together the cream cheese, 1 cup of the Swiss cheese, the dressing and the corned beef. Spread in a pie plate or other shallow baking dish. Top with the sauerkraut and the remaining ½ cup Swiss cheese.

Bake for 15 minutes, or until bubbly around the edges. Serve with cocktail-sized rye or pumpernickel bread or pretzel crisps.

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