



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Baked Reuben Dip** (adapted liberally from allrecipes and epicurious)

Serves 4

See that thick layer of Swiss cheese on top? Don't do that. Let the mixture itself brown, not just the cheese. There's no need to have a layer of cheese armor on top of the dip.

I used the food processor to shred the cheese, chop the meat, and mix everything. All that mixing probably accounts for the uniform grey-ness of my dip. Another factor is that my home corned beef is more of a muted purple color than store-bought version because it doesn't have the nitrates that keep the meat red.

I just actually read through that allrecipes recipe for the first time, and apparently it doesn't call for mixing all of the ingredients together anyway, just layering them. That might make this more attractive too. Although sometimes taste trumps looks, and ugly food is okay.

¼ cup mayonnaise  
2 ounces cream cheese, softened  
1 tablespoon ketchup  
1 tablespoon grated onion  
1 tablespoon horseradish  
1 teaspoon Worcestershire sauce  
2 tablespoons minced parsley  
8 ounces sauerkraut, rinsed and squeezed dry  
4 ounces corned beef, shredded  
6 ounces (1½ cups) shredded Swiss cheese

Preheat oven to 350 degrees. In a large bowl, mix the mayonnaise, cream cheese, ketchup, onion, horseradish, Worcestershire sauce, and parsley until evenly combined. Stir in the sauerkraut, beef, and cheese. Spread the mixture in a 1-quart casserole dish. Bake 20 to 25 minutes, until bubbling and golden. Serve with rye bread.