Hearty Reuben Salad

This is a salad that is very different from most. It does taste very much like the famous Reuben Sandwich. A great salad for that covered dish meal you need for work.

1/2 pound deli corned beef, thinly sliced

4 cups torn iceberg lettuce
1 can (16 oz.) sauerkraut,
rinsed and drained
1 cup cubed Swiss cheese
2 Tb. chopped fresh parsley

1/2 cup Thousand Island salad dressing1/2 cup rye croutons4 hard-cooked eggs, quartered



Roll individual corned beef slices up and cut into bite-size pieces.

In a large salad bowl or shallow platter, toss lettuce, sauerkraut, cheese, corned beef and parsley.

Drizzle with dressing.

Garnish with croutons and eggs.

Serve immediately

Yield: 4 servings.

NOTE: My recipe for Russian dressing is excellent for this salad and can be mixed with the fatfree mayonnaise dressing. I like to make my Pumpernickel Bread and make my own croutons. Put sliced bread in a hot oven (500 degrees). Turn oven off and the bread will harden and brown. Slice bread when cool into cubes. Serve the rest of the bread with the salad.

JACQUELINE'S COOKBOOK