

Main Dishes

Beef

Reuben Stromboli

I love the taste of this stromboli and recommend that you try it along with my regular Stromboli found in this Cookbook. Both serve easily and are great for parties.

- 1 loaf frozen bread or pizza dough
- 8 oz. Russian, or Thousand Island Dressing
- 1/2 lb. corned beef, deli sliced
- 1/2 lb. Swiss cheese, deli sliced
- 14 oz. can sauerkraut
- 1 Tb. caraway seeds, optional
- 1 egg white or milk



Thaw bread as per directions.

On a greased cookie sheet, spread dough to ends of cookie sheet.

If using pizza dough follow directions as per above.

Spread Russian or Thousand Island dressing on dough.

Layer corned beef, and Swiss cheese on top of dressing.

Top with sauerkraut, spread evenly over dough.

Starting at long end of dough, roll and seal.

Brush with egg white or milk and top with 1 Tb. of caraway seeds.

Cut slits in top of roll.

Bake at 350 degrees for 30 to 40 minutes or until golden brown.

Cool 10 minutes; slice and serve.

Yield: 8 to 10 servings.

NOTE: I like to make my Russian Dressing recipe found in this Cookbook.

When this recipe was first written the sauerkraut came in 16 ounce cans. But today the cans shrank to 14 ounces. I am afraid that a lot of my recipes will have mistakes as to the ounces on the cans. I guess we will have to adjust the recipes to fit this new economy.

The Reuben Stromboli and the regular Stromboli can be made and stored in the refrigerator and baked later. Add 5 minutes to the baking time. This is especially nice when having a party!