

Hot Reuben Dip



Ingredients

- 10 ounces corned beef, from the deli counter or homemade, chopped
- 10 ounces cream cheese, room temperature
- 6 ounces Swiss cheese slices from the deli counter, cut into small pieces
- 3/4 cup sauerkraut, drained
- 1/2 cup Thousand Island dressing, homemade or store-bought
- 1 teaspoon caraway seeds
- 8 slices rye bread, divided
- 3 tablespoons butter, plus more for the toast
- 1/2 teaspoon kosher salt, plus more for sprinkling
- 1/2 tablespoon minced chives, for garnish

Info

- **Prep:** 10
- **Cook:** 30
- **Serves:** -
- [Source](#)

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Directions

1. Heat the oven to 400°F.
2. Mix the dip: In a large bowl, combine corned beef, cream cheese, cubed Swiss cheese,

sauerkraut, dressing, and caraway seeds with a sturdy spoon or spatula.

3. Spread evenly into a 2-quart oven-safe dish. Set aside.
4. Make the bread crumbs: Tear two slices of rye bread into pieces and pulse in a food processor or spice grinder until coarsely ground. You need about 1 1/4 cups of crumbs; process additional slices of bread as needed.
5. Melt the butter over medium heat in a medium skillet. Add the crumbs and stir to coat. Continue cooking, stirring occasionally, for 5 to 10 minutes until the crumbs are dry and crisp. Remove from heat.
6. Bake the dip: Sprinkle the crumbs evenly over the dip. Bake for 25 to 35 minutes until the top is golden and the edges are bubbling.
7. Make the toasts: Lightly butter the remaining slices of rye bread and sprinkle with a bit of kosher salt. Stack slices on top of one another, and then slice into triangles or rectangles. Place a metal cooling rack inside a baking sheet and arrange the bread slices on top.
8. When there is about 10 minutes left on the dip, place the bread in the oven alongside the dip to toast. (It's fine to toast on a separate oven if you can't fit both the toasts and the dip on the same rack.)

[dip](#), [corned beef](#), [cream cheese](#), [swiss](#), [cheese](#), [sauerkraut](#), [rye bread](#), [scallions](#)

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