

# Reuben Dip with Dark Rye Toasts

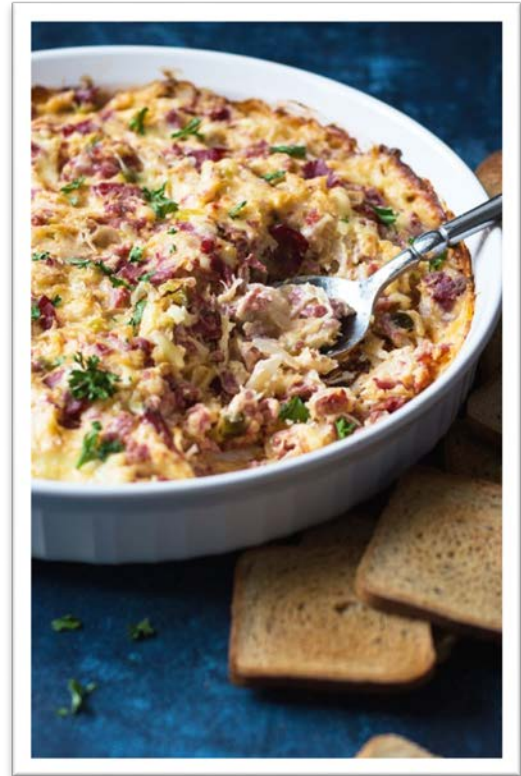
Courtesy of PureWow.com

If you find joy in a Reuben sandwich then you'll love this month's Reuben dip! Just in time for the St. Patrick's Day, add this make ahead recipe to your party to do list. Slainte!

Serves: Approximately 10 appetizer servings

## INGREDIENTS

- 8 ounces cream cheese, softened
- 1-1/2 tablespoons prepared horseradish that has been drained
- 1/2 cup thousand island dressing
- 2 tablespoons sweet relish or salad cubes, drained
- 8 ounces deli sliced corned beef, diced
- 16 ounces sauerkraut, very well drained
- 4 ounces shredded Swiss cheese (about 2-1/4 cups)



## INSTRUCTIONS

1. Preheat your oven to 350 degrees F.
2. In a large bowl, stir together cream cheese, horseradish, thousand island dressing and relish until mixed well. Stir in corned beef, sauerkraut and shredded cheese.
3. Transfer to a baking or casserole dish and bake for 20 minutes, or until hot and edges are bubbling.

For more delicious recipes, go to: [www.intracoastalrealty.com/blog](http://www.intracoastalrealty.com/blog)



**Intracoastal**  
REALTY CORPORATION

*Experience the Exceptional*