

## Rueben Casserole

2 tubes Crescent rolls  
1 ½ lb lean corned beef  
1 lg can Sauerkraut, well drained  
1 lb Swiss Cheese slices  
Caraway Seeds

Spray bottom of 9 x 13 pan with Pam  
Spread 1 tube crescent rolls on bottom of pan  
Sprinkle with Caraway seeds.\*  
Bake at 325 for 10 minutes

Alternate layers of corned beef, sauerkraut, and Swiss cheese  
Spread second tube of crescent rolls on top.  
Sprinkle with Caraway seeds.\*  
Bake at 325 for 20 – 30 minutes, or until golden brown

- Caraway seeds give it the rye bread flavor

Serve with 1,000 island dressing.