

Reuben Casserole

Serves: 8-10 people | **Cook Time:** 40 minutes | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- Large mixing bowl
- Can opener
- Sharp knife

Ingredients:

Ingredient	Amount	Notes
Corned beef	1 lb, sliced	Deli-style, chopped
Sauerkraut	2 cans (14 oz each)	Drained
Swiss cheese	2 cups, shredded	Good quality
Rye bread	8 slices	Cubed
Russian dressing	1 cup	Store-bought or homemade
Butter	4 tbsp, melted	Unsalted
Eggs	4 large	Room temperature
Milk	1 cup	Whole milk
Onion powder	1 tsp	Sweet variety
Caraway seeds	1 tsp	Optional, traditional flavor
Salt	1/2 tsp	To taste
Black pepper	1/4 tsp	Freshly ground

Complete Cooking Steps:

Step 1: Set up and Prep Ingredients

Set up 22 coals, with 15 on top and 7 on the bottom, to achieve a temperature of 350°F.

In a mixing bowl, whisk eggs, milk, onion powder, caraway seeds, salt, and pepper until well combined.

Step 2: Layer the Casserole

Layer half the bread cubes in the bottom, then half the corned beef, half the sauerkraut, and half the cheese.

Drizzle with half the Russian dressing. Repeat layers with remaining ingredients.

Step 3: Add Egg Mixture

Pour the egg and milk mixture evenly over the entire casserole, ensuring that all ingredients are covered.

Press down gently with a spoon to help the bread absorb the liquid.

Step 4: Bake the Casserole

Cover and bake for 25 minutes, rotating the pot every 10 minutes to ensure even cooking.

Remove the lid and bake for 8-10 more minutes, until the top is golden brown and the center is set.

Step 5: Rest and Serve

Remove the casserole from the heat and let it rest for 5 minutes before cutting.

This allows it to set completely for clean slicing. Cut into squares and serve hot.

Serving Suggestions:

- Perfect comfort food for Reuben sandwich lovers
- Serve with pickles and mustard on the side
- Great for using leftover corned beef
- Hearty camping dinner option