

Reuben Crescent Bake

Ingredients :

2 tubes (8 ounces each) refrigerated crescent rolls
1 pound sliced Swiss cheese
1-1/4 pounds sliced deli corned beef
1 can (14 ounces) sauerkraut, rinsed and well drained
2/3 cup Thousand Island salad dressing
1 egg white, lightly beaten
3 teaspoons caraway seeds

Directions :

Unroll one tube of crescent dough into one long rectangle; seal seams and perforations. Press onto the bottom of a greased 13-in. x 9-in. baking dish. Bake at 375° for 8-10 minutes or until golden brown.

Layer with half of the cheese and all of the corned beef. Combine sauerkraut and salad dressing; spread over beef. Top with remaining cheese.

On a lightly floured surface, press or roll second tube of crescent dough into a 13-in. x 9-in. rectangle, sealing seams and perforations. Place over cheese. Brush with egg white; sprinkle with caraway seeds. Bake for 12-16 minutes or until heated through and crust is golden brown. Let stand for 5 minutes before cutting.
Yield: 8 servings.