

Rueben Appetizer

From the kitchen of Gloria Navarre

Ingredients:

Pillsbury Recipe Creations Crescent Rolls*
Sour kraut
Thousand island salad dressing
Corned beef
Swiss cheese
Egg white

Instructions:

1. Roll out dough to make a long rectangle on an ungreased pan.
2. Mix sour kraut with thousand island salad dressing and place rounded mound lengthwise down center of rectangle.
3. Layer corned beef on top of sour kraut mixture
4. Layer Swiss cheese generously over corned beef.
5. Cut 1 inch strips on each side of dough rectangle and interlace to form top of loaf.
6. Brush egg white over top of loaf
7. Bake at 375 degrees until golden brown - 17 to 19 minutes

Cook's Comment:

The Recipe Creations Crescent Rolls are like the regular crescent rolls but without the perforations in the dough. Regular crescents work too but you have to roll it to remove the perforations.

I'm glad to share the recipe - but it's so easy and I made it up so I don't have measurements. I have also tried it with deli ham and Swiss cheese.