

We had a couple of German Foreign Exchange Girls that we hosted back in 2009. While they were with us we entertained their WHOLE GROUP of 20-something students along with the host families up at our cabin. We called this event “German Day”. One of my favorite moments was watching this group gathered around our giant crock-pot of Rueben Dip, just gulping it down! The only really bad thing about that was that there was none for ME to eat. Oh well.

Here’s the recipe:

Rueben Dip

- 4-6 oz. of sauerkraut
- 3/4 cup mayo
- 8 oz. chopped up corned beef
- 8 oz. Swiss cheese
- 2 TBS Dijon Mustard
- Stir together in the heated crock-pot. Keep temperature on low to keep warm.
- Serve with rye bread, crackers, pretzels or whatever.



Variations:

Add Thousand Island Dressing

Add Cream Cheese