

## Reuben Round

Serves 12

2 boxes caraway rye bread mix  
2 c. warm water  
4 T. vegetable oil  
3 T. Dijon mustard  
1-1/2 lbs. corned beef, deli sliced and cut into 3/4" squares  
1 (16oz) can sauerkraut, drained well and squeezed  
1/2 c. Thousand Island dressing  
1/2 lb. shredded Swiss cheese  
1 large egg, beaten  
1/4 t. kosher salt

### Prepare the bread dough

*Prepare each box of bread dough separately so that you end up with two bowls of rising dough. Follow these steps for each box of bread mix:*

In a large bowl, empty yeast packet from bread mix and add 1 c. water, let sit for five minutes. In another bowl, combine flour portion of bread mix and 2 T. vegetable oil, combining with a fork. After yeast and water have rested for five minutes, add flour mixture, reserving a small amount to keep dough from sticking while kneading. After liquid and flour mixtures are combined, knead on counter top for five minutes. Coat a large bowl with oil and add dough ball, covering with a damp towel. Place in a warm place and let sit for one hour. After one hour has passed, punch dough.

Divide dough into four pieces:

Bottom – should be about 2/3 of one dough ball

Medium middle – should be slightly larger than 1/3 of one dough ball

Small middle – remaining 1/3 of first dough ball

Top – should be slightly smaller than 2/3 of one dough ball

### Prepare the Round

Preheat oven to 375° F.

Using a rolling pin, roll out the bottom piece of dough and place on a baking stone. Spread with a thin layer of mustard, top with corned beef, sauerkraut, cheese and Thousand Island dressing. Roll out the medium middle piece of dough and place on top of the bottom sandwich layer. Repeat layering of mustard, corned beef, sauerkraut, cheese and dressing. Roll out the small middle piece of dough and place on top of sandwich layers. Repeat layering of mustard, corned beef, sauerkraut, cheese and dressing. Roll out top piece of dough and make it as large as possible. Place on top of the whole sandwich and tuck the top dough under the bottom layer all around the edges until sealed. Glaze the loaf with beaten egg and sprinkle lightly with kosher salt. Slash the center in a daisy pattern and bake immediately for 50 minutes until well browned.

Notes:

- Can be made ahead, wrapped well in foil, and refrigerated or frozen. If frozen, defrost overnight in refrigerator. To reheat, wrap in foil and heat at 300° F for 30 minutes.
- I made a Rachael as well, substituting turkey for the corned beef
- I made one non-dairy, substituting soy cheese for the Swiss. To help the flavor, I mixed the soy cheese with the Dijon and Thousand Island in the refrigerator overnight.