

Maine Arts Camp

Recipe: Reuben Strudel

Chef: Charlie Limoggio CEC

Servings: 6-8

Quantity	Unit	Ingredient	Prep Notes
1	Pound	Corned beef	Sliced thin
1	Cup	Sauerkraut	Rinsed & drained well
½	Teaspoon	Caraway seed	
1	Medium	Vidalia onion (or Georgia Sweet)	diced
1	Clove	Garlic	Minced
½	Cup	Thousand Island Dressing	
¼	Cup	Butter or margarine	Melted
2	Tablespoons	Spicy Brown Mustard	
16	Sheets	Phyllo Dough	
2	Cups	Swiss cheese	shredded

1. Cut corned beef into 1/2-inch strips; set aside.
2. Melt butter and stir in mustard.
3. Sauté onion, garlic & caraway seeds in a non-stick pan sprayed with pan spray until onion becomes translucent. Do not brown. Remove from heat; stir in dressing & well drained sauerkraut. Cool.
4. Stir together butter and mustard; set aside.
5. Unfold phyllo, and cover with a damp towel to prevent pastry from drying out. If the towel is too wet, the pastry will dissolve.
6. Stack 8 sheets on a flat surface covered with wax paper, brushing every other sheet with the butter mixture. Spoon half of the sauerkraut mixture lengthwise down half of phyllo stack, spreading to within 2 inches of edges. Top with half of corned beef and half of cheese. Fold in short edges 2 inches.
7. Roll up, starting at the long edge nearest filling. Place, seam side down, on a baking sheet coated with cooking spray. Cut 1/4-inch deep diagonal slit, 1 inch apart, across top. Coat strudel with cooking spray. Repeat with remaining phyllo, butter mixture, and filling.
8. Bake at 425 degrees Fahrenheit for 12 to 15 minutes or until golden. Cut diagonally into 3- to 4-inch pieces. Serve immediately.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.