

Sunday Corned Beef Bake



Ingredients

- 10 slices day old rye bread, cubed
- 1.5 pounds cooked corned beef, chopped or shredded
- 2.5 cups imported Swiss cheese, shredded
- 1.5 cups sauerkraut, well drained and lightly squeezed
- 6 farm fresh eggs
- 3 cups organic whole milk
- 1/4 teaspoon black pepper

Instructions

1. Lightly grease a 13 by 9 baking dish and spread bread evenly across the bottom.
2. Add corned beef evenly over the bread.
3. Sprinkle sauerkraut over the beef and top with Swiss cheese.
4. In a bowl, beat the eggs. Add milk and pepper and mix well.

5. Pour the mixture evenly over the casserole.
6. Cover and refrigerate overnight to allow everything to soak.
7. Preheat oven to 350 degrees.
8. Bake uncovered for 45 minutes until set and lightly golden.

Lighter Option

Reduce cheese slightly or use a lighter Swiss while keeping the same flavor balance.

Serving

Serve warm and cut into squares. Perfect on its own or with something fresh alongside.