



HOMEMADE

Sunday Corned Beef Bake (Orvilda's Way)

A hearty, comforting overnight bake layered with rye bread, corned beef, sauerkraut, Swiss cheese, and a creamy egg custard.



INGREDIENTS

- 10 slices day-old rye bread (non-GMO or bakery-made), cubed
- 1 1/2 lbs cooked corned beef (quality, responsibly sourced), chopped or shredded
- 2 1/2 cups imported Swiss cheese, shredded
- 1 1/2 cups sauerkraut, well-drained and lightly squeezed
- 6 farm-fresh omega-rich eggs
- 3 cups organic whole milk
- 1/4 tsp black pepper

TIPS FROM MY KITCHEN

- Let the casserole rest overnight so the bread can fully soak and the layers set well.
- Drain the sauerkraut well so the bake stays rich, not watery.
- Use good Swiss cheese for the best melt and flavor.
- It is even better the next day, warmed gently.
- Reduce the cheese slightly or use a lighter Swiss for a lighter option.



INSTRUCTIONS

1. **Prepare the base:** Lightly grease a 13x9 baking dish. Spread the cubed rye bread evenly across the bottom.
2. **Layer:** Add the corned beef evenly over the bread. Sprinkle the sauerkraut over the beef. Top with Swiss cheese.
3. **Mix:** In a bowl, beat the eggs. Add milk and pepper, whisking until fully blended.
4. **Assemble:** Pour the mixture evenly over the casserole.
5. **Rest overnight (important):** Cover and refrigerate overnight to allow everything to soak and set.
6. **Bake:** Preheat oven to 350° F. Bake uncovered for 45 minutes, until set and lightly golden.

SERVING

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



A full kitchen, something baking,
and people you love nearby.

That is what makes a meal worth remembering.