

PASTRAMI REUBEN APPETIZER

- 1 pound pastrami, sliced thin**
- 1 jar (32 ounces) sauerkraut, very well drained**
- 1 pound shredded Swiss cheese**
- ½ medium onion, chopped**
- ½ cup mayonnaise or salad dressing**
- ½ cup sour cream**

Cut pastrami into small pieces. In a slow cooker, combine all ingredients and mix well. Cook for 1-1 ½ hours on high, stirring occasionally, until cheese is melted and blended with other ingredients and it is hot throughout. Serve hot reuben appetizer on small rye bread slices or with rye crackers. Enjoy.

Recipe courtesy of the North Dakota Beef Commission, 1-877-321-BEEF