

Reuben Pinwheels

Ingredients

2 tubes of crescent roll dough
1/2 lb corned beef, chipped
1/2 lb Swiss cheese, sliced
1 1/2 cups sauerkraut, drained & squeezed dried with a paper towel
3 tbsp Thousand Island Dressing
1 stick butter
caraway seeds

Lay out crescent roll dough side by side on a greased 13x18 baking sheet. Pinch together all seams and gently roll out dough to the edges of the pan.

Top with sliced corned beef, followed by Swiss cheese and then with sauerkraut.

Tightly roll up like a cinnamon bun.

Cut into slices, approximately 1 inch and then place rolls in a greased 9x13 pan.

Melt butter and add Thousand Island dressing. Whisk together until smooth.

Pour over top of the rolls.

Sprinkle caraway seeds over top of the rolls.

Bake for 25 minutes at 350 degrees.