



## The Birkett Mills Recipes

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P.O. Box 440, Penn Yan, NY 14527

(315) 536-3311

### Salad: Reuben Royale

Serves: 6-8

#### Ingredients

2 cups cooked kasha (coarse granulation)	8 ounces Swiss cheese cut into ¼ inch cubes
1 can (16-oz.) sauerkraut, rinsed and drained	1 cup Thousand Island dressing
8 oz. corned beef, cut into ¼ inch cubes	½ tsp. caraway seeds

#### Directions

Prepare kasha according to package directions, using chicken or vegetable broth. In a large bowl, combine kasha, sauerkraut, corned beef, and cheese. Pour dressing over salad and toss until well coated. Sprinkle with caraway seeds. Chill.

Variations: Reuben Royale is also delicious served warm topped with pumpernickel croutons. Bake at 350 degrees or heat in microwave just until cheese starts to melt. For appetizers, spread Reuben Royale on pumpernickel toast and bake or broil until cheese melts.



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