

# Cream of Reuben Soup

Created by K.T. Hicks and Served at the January 2014 Meeting

1 pound shaved corned beef, cut into bite-sized pieces (see Note 1.)  
1/2 pound baby Swiss cheese (shredded, or cut into small pieces to melt easier)  
18 oz package of sauerkraut, well drained  
1/2 - 3/4 cup of Russian dressing or Thousand island, whichever you prefer (see Note 2.)  
1-1/2 cups heavy cream or half and half (see Note 3.)  
1.5 cups beef broth  
1.5 cups water

Mix all ingredients together in large pot and stir well. Bring to just barely a boil - as soon as it starts bubbling, turn the heat down to low and then cover to simmer for 20 minutes.

While it's cooking, cube up a loaf of rye bread (toss the heels or eat them, but they don't make up very good for croutons) and place on a cookie sheet or small stone bakeware tray. (If you don't have any stoneware, you really should get some, it's lovely!) Toast or broil. Keep an eye on these, it's very easy for them to get singed... I usually put them in my toaster oven for like 2 turns, but you'll have to work with your own oven to get the idea. :- ) If you're serving for a smaller group, just toast the rye bread in whole slices and cut them into triangles after they're toasted, garnish each bowl with a triangle of toast.

## K.T.'s Notes:

1. As a note, I think quality of ingredients really makes a difference in this dish, so I recommend Boar's Head brand.
2. I used Thousand Island for the meeting. Keep in mind that using Russian dressing is the more authentic deli experience, but will also make the soup a bit pinkish. That's normal :D (you may have to adjust your amounts for your own personal preference. Start small, you can always add more)
3. If you want really rich creamy flavor, also add about 1/2 cup sour cream. :-) Yes, you must use half and half or cream, anything fat free, low fat, etc. will clot up in the soup process and look extremely unpleasant.