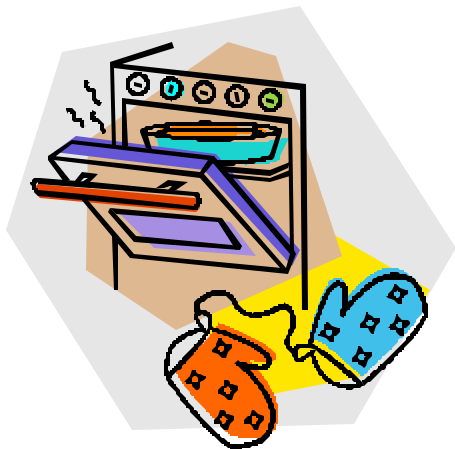


Polish Reuben Casserole

- 2 cans (10 ¾ oz ea) condensed cream of mushroom soup
- 1 1/3 Cups milk
- ½ cup chopped onion
- 1 tablespoon prepared mustard
- 2 cans (16 oz each) sauerkraut, rinsed and drained
- 1 pkg (8 oz) uncooked medium width noodles
- 1 ½ lbs polish sausage cut into ½ inch pieces (I use turkey kielbasa or polish turkey sausage – it's not as fatty)
- 2 cups (8 oz) shredded Swiss cheese
- ¾ cup whole wheat bread crumbs
- 2 tablespoons butter, melted



Combine soup, milk, onion & mustard in med. bowl; blend well. Spread sauerkraut into greased 13 X 9 inch pan. Top with uncooked noodles. Spoon soup mixture evenly over noodles; cover with sausage. Top with cheese. Combine bread crumbs and butter in small bowl; sprinkle over cheese. Cover pan tightly with foil or lid and bake in preheated 350 degree oven for 1 hour or until noodles are tender. Makes 8 – 10 servings