



## A Recipe from the Wildwood Soup Kitchen

Wildwood, Florida

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**Name:** Dana McCarthy  
**Recipe:** Reuben Casserole  
**Description:**  
**No. Servings:** 6

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**Ingredients:** [List the ingredients and amounts.]

1. 1 (10  $\frac{3}{4}$  oz) can cream of mushroom soup, undiluted
  2.  $\frac{3}{4}$  cup milk
  3.  $\frac{1}{4}$  cup chopped onion
  4. 1  $\frac{1}{2}$  tsp mustard (or if you prefer mix mayo-catsup-pickle relish)
  5. 1 (16 oz) can sauerkraut, rinsed, drained
  6. 1 lb Polish kielbasa (cut in  $\frac{1}{2}$  in. pieces)
  7. 1 cup shredded Swiss cheese
  8.  $\frac{1}{2}$  cup bread crumbs
  9. 2 tbsp melted butter
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**Preparation:**

1. Combine soup, milk, mustard, onions – set aside
2. Spread sauerkraut in the bottom of a greased pan, pressing firmly
3. Add noodles.
4. Spoon soup mixture evenly over noodles
5. Cover with kielbasa, top with cheese
6. Combine bread crumbs and butter and sprinkle over cheese
7. Cover and bake 1 hour at 350°