

# ST. PATRICK'S DAY CASSEROLE

Start with:

- Onion Dill Rye
- Oregon Herb
- Your Favorite Rye Bread

- 1 lb. corned beef (shredded or sliced)
- 2 cups sauerkraut (drained and rinsed)
- 1/2 cup chopped onion
- 1 cup sour cream
- 6-8 slices Great Harvest Oregon Herb bread
- 1 clove garlic, minced
- 2-3 cups grated Swiss cheese
- 1/4 cup melted butter

Directions:

Mix sauerkraut, sour cream, onion and garlic and spread in buttered casserole dish. Sprinkle or layer corned beef on first layer. Sprinkle cheese over this. Tear Great Harvest bread into bite-sized pieces and cover top of casserole. Drizzle melted butter over bread and bake for 25-30 minutes at 350 degrees.

This recipe easily converts to a Reuben Casserole by using Thousand Island Dressing, or a "Rachel" Casserole by using turkey instead of beef.



## MINNETONKA

Michael & Ruth's  
Minnetonka Bread Store  
17416 Minnetonka Blvd.  
Minnetonka, MN  
952-476-2515

## BURNSVILLE

Karl's  
Neighborhood Bread Shop  
1100 E. County Road 42  
Suite 102  
Burnsville, MN  
952-891-4767

## MINNEAPOLIS

Sally & Tom's  
Family Owned Bread Store  
4314 Upton Avenue South  
Minneapolis, MN  
612-929-2899

For a complete bread  
schedule, go to  
[www.greatharvestmn.com](http://www.greatharvestmn.com)