



## BABY REUBENS

- 6 oz. (170g) corned beef
- 2 Tbsp. mayonnaise
- 2 Tbsp. **Blooming Onion Horseradish Dip**
- ¾ cup shredded Swiss cheese
- 2 cans Pillsbury country biscuits
- ½ cup well drained sauerkraut
- 1 egg white, beaten

Preheat oven to 400°F.

In a bowl, mash corned beef with a fork (or chop up).

Combine cheese, sauerkraut, mayonnaise and **Blooming Onion Horseradish Dip**, mixing well. Separate dough. Stretch and pat each piece into a 4 inch circle. Place 1 Tbsp. of filling on one side of dough. Brush edges of dough with egg white. Fold dough over and press edges to seal. Crimp edges with fork. Place on lightly greased (or parchment lined) cookie sheet. Re-crimp just before baking to ensure they stay closed (brush top with leftover egg white and yolk for nice browning).

Bake for 8 -10 minutes or until golden brown.

Can be frozen on a cookie sheet, then placed into freezer bags.