

Reuben's Polish Noodle Bake  
Serves 12

Cook 1 pound noodles according to package directions. Drain.

Meanwhile, combine:

- 2 10 ½ oz cans cream of mushroom soup
- 1 1/3 cups milk
- 1 large chopped onion
- 1 Tbls prepared brown mustard

For safe handling, support casserole pan from beneath with cookie sheet or tray.  
Into greased, deep foil pan, turn out:

- 2 16oz cans sauerkraut (rinsed and drained)

Top sauerkraut with cooked noodles. Spoon soup mixture over the top and then arrange evenly over layers in pan:

- 2 to 2 ½ pounds Polish, Kielbasa or Smoked Sausage (Turkey is fine), cut into half inch thick chunks

Top with:

- 2 cups (8 oz shredded) Swiss cheese

Melt:

- 3 Tbls Butter

Combine melted butter with:

- 1 cup breadcrumbs

Sprinkle breadcrumbs over top.

Cover casserole with aluminum foil sprayed with cooking spray (to keep from sticking.)

Stick label on top stating name of casserole, date prepared, and your name.

Immediately cool the casserole in refrigerator or freezer.

Only prepared casseroles **at or below 41°F** can be received in the TPC kitchen.

Casserole will be baked on Sunday at 350 degrees for about 1 hour (if thawed) or 2 hours (if frozen), until internal temperature reaches **165°F** and contents are bubbly hot and top is beginning to brown.

*What shall I bring to the Lord, the God of heaven, when I come to worship Him?*

*The Lord has told us what is good. **What he requires of us is this: to do what is just, to show constant love, and to live in humble fellowship with our God. (Micah 6:6 and 8)***

Thank you for caring – and sharing.

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