Reuben Pinwheels

Posted on EntertainThePossibilities.com
Recipe source: Spicy Southern Kitchen

INGREDIENTS:

- 1 sheet puff pastry, thawed

- 1 egg

- 2 ounces cream cheese, softened

- 2 tablespoons Thousand Island dressing

- 6 slices swiss cheese

- 1/2 cup sauerkraut, squeezed in paper towels to remove liquid

- 6 slices deli-sliced corned beef *(Note: Use more meat if desired, up to 12 slices)*

- 1/2 teaspoon caraway seeds, optional

- More Thousand Island for serving

DIRECTIONS:

o On a lightly floured surface, use a rolling pin on the puff pastry to flatten creases and extend the size just a little bit in all directions.

o Whisk egg with 1 tablespoon of water and lightly brush the top surface of puff pastry with the egg mixture.

o Keeping a half-inch border on all edges, lay slices of swiss cheese on top of puff pastry, overlapping slightly. You may need an extra slice or two to cover the space.

o In a bowl, mix together cream cheese and Thousand Island dressing. Spread on top of cheese layer.

o Evenly place sauerkraut on top of cream cheese layer.

o Lay corned beef slices on top of sauerkraut.

o Starting at one end, roll the pastry up jellyroll style, keeping a fairly tight roll. Brush the far edge of pastry with egg wash and press to seal it to the roll.

o Wrap in plastic wrap and chill it in the freezer for 20 minutes. (Or refrigerate for 1-2 hours.)

- Preheat oven to 400 degrees F.

- Line a baking sheet with parchment paper and give it a light spritz with cooking spray.

- Cut the pastry roll into 16-18 thin slices and place them on the baking sheet.

- Sprinkle with caraway seeds, if using.

- Bake for 20-24 minutes, or until golden.

- Serve with extra Thousand Island dressing for dipping.