

pimento cheese spread layered with tangy sauerkraut and tender corned beef, all grilled to golden perfection between slices of rye bread. The creamy, spicy cheese melds with the other ingredients to create a rich, mouthwatering flavor that elevates this comfort food staple.



## Ingredients:

- · 4 oz. Southern Style Pimento Cheese Spread
- · 6 oz. corned beef
- 3 oz. sauerkraut
- 1 baquette

## Instructions:

- 1. Slice baguette into fours and then half
- 2. Bake the baguette for 5-6 minutes in the oven at 350°F.
- 3. Remove and spread the Pimento Cheese Spread evenly across the bread.
- 4. Stack the corned beef and sauerkraut onto the bread and return to oven.
- 5. Bake at 350°F for 7 minutes until corned beef is hot.
- 6. Serve.

Product	Description	Code #	Pack Size
Buffalo Style Chicken Dip	Turn up the heat on your menu with this crowd-pleasing classic. Our creamy dip delivers a burst of heat followed by a refreshing touch of celery that will leave your customers craving more.	0432351	4/3 lb.



LEGEND: () Dairy Free () Gluten Free () Kosher () Vegan () Vegan ()







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