

## Creamy Reuben Soup: A Comforting Twist on a Deli Classic

Hey everyone, Jason Griffith here! We all love the iconic



**TIME**  
**8-10 min**

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### INGREDIENTS

1 tablespoon olive oil  
1 medium yellow onion, chopped  
2 stalks celery, chopped  
2 medium carrots, chopped  
2 cloves garlic, minced  
6 cups beef broth (low sodium recommended)  
1 (14.5 ounce) can diced tomatoes, undrained (optional, for a richer base)  
1 lb cooked corned beef, diced or shredded  
1 (14.5 ounce) can sauerkraut, well-drained and rinsed (optional, for less tang)  
1 teaspoon caraway seeds (optional, but highly recommended for authentic Reuben flavor)  
1/2 teaspoon salt (or to taste)  
1/4 teaspoon black pepper  
1 1/2 cups milk (whole or 2%)  
1/2 cup heavy cream (optional, for extra richness)  
6 ounces Swiss cheese, shredded (about 1.5 cups), plus more for topping  
Optional Garnishes: Rye bread croutons, extra shredded Swiss cheese, Russian dressing or Thousand Island dressing, chopped fresh parsley

### DIRECTIONS

1. Let's get this comforting : Creamy Reuben Soup simmering!
2. SautØ Aromatics: In a large Dutch oven or heavy-bottomed pot, heat the olive oil over medium heat. Add the chopped onion, celery, and carrots. SautØ for 8-10 minutes until softened. Add the minced garlic, caraway seeds (if using), salt, and black pepper. Cook for 1 minute until fragrant.
3. Add : Liquids & Corned Beef: Pour in the beef broth and diced tomatoes (if using), scraping up any browned bits from the bottom of the pot. Add the diced or shredded corned beef. Bring the mixture to a gentle simmer.
4. Simmer : Soup Base: Reduce heat to low, cover the pot, and let it simmer for 15-20 minutes, allowing the flavors to meld.
5. Add : Sauerkraut & Dairy: Stir in the well-drained and rinsed sauerkraut. Stir in the milk and heavy cream (if using). Bring the soup back to a gentle simmer (do not boil rapidly once dairy is added).
6. Add : Cheese: Remove the pot from the heat. Stir in the shredded Swiss cheese until completely melted and the soup is smooth and creamy. If the soup seems too thick, you can add a splash more beef broth or milk until desired consistency is reached.
7. Serve & : Garnish: Taste and adjust seasoning (salt, pepper) if needed. Ladle into bowls, top generously with rye bread croutons, extra shredded Swiss cheese, a drizzle of Russian or Thousand Island dressing, and chopped fresh parsley. Serve hot.

## SWAPS & NOTES

Corned Beef: Cooked, diced or shredded corned beef is essential here.

This is a fantastic recipe for using up leftover corned beef from St.

If you don't have leftover, you can cook a small corned beef brisket specifically for this soup.

Sauerkraut: Well-drained sauerkraut is crucial for the classic Reuben tang.

### TIPS FOR SUCCESS

**Drain Sauerkraut Well:** This is crucial to prevent the soup from becoming overly sour or watery.

Rinsing it lightly can also help if you prefer less tang.

**Shred Your Own Cheese:** For the creamiest, smoothest cheese melt, shred cheese from blocks .

Pre-shredded often contains anti-caking agents that can make the soup grainy or clumpy.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-reuben-soup-a-comforting-twist-on-a-deli-classic/>