

Fried Bologna Sandwich or BBQ Bologna

2 PIECES OF SLICED BOLOGNA (SKINNED)
1/2 SMALL ONION (SLICED)
YELLOW MUSTARD
2 SLICES OF LOAF BREAD
2 TBSP BUTTER
ICEBURG LETTUCE
SLICE OF TOMATO
MAYONAISE
BLACK PEPPER

Stack bologna pieces - cut three slits 1" in length from outside edge of bologna toward center of bologna. This keeps bologna from rising when fried. Melt butter in skillet, fry bologna and onions together. Put mayo on one piece of loaf bread. Put mustard on opposite piece of bread. Place onion and bologna on bread and sprinkle it with black pepper. Place lettuce and a slice of tomato on sandwich.

Close sandwich and cut diagonally creating two sandwich pieces shaped like triangles. Serves One.

Option: Toast bread if desired. We always used untoasted bread. Leave of lettuce and tomato if desired.

Another Option: Fry 6 pieces of bologna (cut into bite size pieces) with whole onion sliced then pour in 1/2 cup BBQ sauce, stir and simmer for 10 minutes. Serve with fried potatoes and fresh bakery bread (sour, rye, or French bread). Serves 3-4.