

BBQ Bologna Sandwich

Recipe courtesy Jim Neely

Servings: 4



Ingredients

1 (3-pound) bologna
1 cup canola oil
1 loaf Texas toast, sliced 1-inch thick
Prepared cole slaw, for topping
Your favorite BBQ sauce, for drizzling

Cooking Method

Prepare a smoker.

Using a large, 2-pronged fork, poke several holes into bologna. Place bologna in the smoker and smoke for 3 hours over indirect heat, or until ends of bologna start to swell.

Pour oil into a heavy bottomed medium-size frying pan. Heat oil to 350 degrees F.

Cut bologna into ½-inch to 1-inch thick slices. When oil is hot, fry bologna slices, 1 at a time, for 1 minute each. Remove each slice to a paper towel-lined plate to drain. Place each slice of bologna between 2 pieces of Texas toast, first topping with a small scoop of cole slaw and then drizzling with BBQ sauce.