

Fried Bologna Sandwich

From the Kitchen of [Deep South Dish](#)

Ingredients

For the Mustard Sauce:

- 1/4 cup water
- 1/4 cup mustard powder (like Colman's)

For the Onions:

- 1 tablespoon salted butter
- 1 small onion, peeled, halved and thinly sliced

For the Sandwich:

- 1/3 cup salted butter
- 8 slices Texas Toast or other thick sliced white bread
- 1/2 cup quality real mayonnaise
- 1 tablespoon extra-virgin olive oil, divided
- 12 slices thick-cut bologna (3 slices per sandwich)
- 8 slices American cheese (2 slices per sandwich)
- 2 cups shredded iceberg lettuce
- Kettle style sea salt and vinegar potato chips

Instructions

1. Set aside a rack over a baking sheet.
2. Combine the powdered mustard and water until well mixed; set aside.
3. Add tablespoon of butter to a griddle, or sturdy, non-stick pan and heat over medium-high heat until melted.
4. Add onions and sauté, stirring constantly until lightly caramelized. Remove from skillet and set aside.
5. Butter the bread on both sides and add to griddle/skillet, cooking in batches over medium-high heat until browned on both sides. Transfer bread to rack as completed to keep the bread crisped up.
6. Spray or brush griddle/skillet with olive oil. Fry bologna, in batches if necessary, until browned on first side. Turn and top 8 of the 12 bologna slices with cheese, leaving the other 4 bologna slices plain.
7. Cover skillet and let cheese melt.
8. Set all the bologna slices aside on the baking sheet under the rack until all bologna has been fried.
9. Slather mayonnaise on 4 slices of the bread and the mustard on the other 4 slices.
10. Layer the 4 slices of bread with mayonnaise as follows: Shredded lettuce, 2 cheesy bologna slices and 1 plain bologna. Divide onion among the four sandwiches.

11. Pile potato chips on the four sandwiches, top with the remaining mustard coated bread and gently push the sandwich down.
12. Transfer to serving plates and serve immediately.

Notes

Substitute your favorite prepared mustard in place of the dry mustard if desired. If you prefer, use a different flavor potato chip, or omit.

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