

Full of Bologna Sandwich

Ingredients Needed for Full of Bologna Sandwich

- 1 package of Aunt Millie's Carb Smart White Bread
- Thick-sliced smoked BBQ bologna*
- · Vidalia onions, thinly sliced
- Mayonnaise
- Dr. G's World-Famous Coleslaw**
- Lay's Original Potato Chips

*Smoked BBQ Bologna

- 3 lbs whole Bologna
- 1/4 cup yellow mustard
- 1/4 cup BBQ rub
- ½ cup BBQ sauce

**Dr. Tailgate's World-Famous Coleslaw

- $1\frac{1}{2}$ 10 ounce bags of traditional coleslaw mix
- 3/4 cup best-quality mayonnaise, we recommend Duke's if available
- 2-3 chopped green onions
- ½ red and green bell peppers, julienne cut
- 1 tablespoon sour cream
- · 2 tablespoons grated yellow onion, or finely diced
- 2 tablespoons sugar, or to taste
- · 2 tablespoons white vinegar
- 1 tablespoon dry mustard
- pinch of celery salt
- pinch of celery seed
- salt and pepper, to taste



Directions for *Smoked BBQ Bologna

- 1. Preheat smoker to 225 degrees (applewood wood chips recommended).
- 2. Score the bologna about 1/8th of an inch thick in a diamond pattern on all sides.
- 3. Brush bologna with yellow mustard and sprinkle with the BBQ rub.
- 4. Smoke bologna for 1-3 hours. Bologna is pre-cooked, so the cooking time is dependent on the color and amount of smoke flavor desired.
- 5. 30 minutes before removing bologna from smoker, brush all sides with BBQ sauce.
- 6. Slice to desired thickness while warm.

Directions for **Dr. Tailgate's World-Famous Coleslaw

- 1. Combine the coleslaw mix, bell peppers, and green onions in a large bowl.
- 2. Combine the mayonnaise, sour cream, onion, sweetener, vinegar, mustard, celery salt, celery seed, salt and pepper in a medium bow.
- 3. Slowly add to the cabbage mixture. Start with half of the dressing then add to taste (save remaining dressing to add later if needed).
- 4. Mix well to combine. Season to taste, adding more salt and pepper if desired.

Directions for Full of Bologna Sandwich

- 1. Lightly spread mayonnaise on one slice of bread and set aside.
- 2. Cover second piece of bread with coleslaw. Layer a thick slice of BBQ Bologna on top of the coleslaw, followed with sliced onions, dill pickles and potato chips. Top with the other slice of toasted bread
- 3. Serve and devour your Full of Bologna Sandwich immediately!

Submitted by Dr. Tailgate

