



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
- ¼ cup yellow mustard
- ¼ cup BBQ rub
- ½ cup BBQ sauce

**Dr. Tailgate's World-Famous Coleslaw

- 1 ½ – 10 ounce bags of traditional coleslaw mix
- ¾ 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 bowl.
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

