

How to Make a Fried Bologna Sandwich That Tastes Like Childhood (But Even Better)

But this version? It's the fried bologna sandwich



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10 min

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INGREDIENTS

4 thick slices bologna (beef or classic)
2 sandwich buns or thick slices white bread (Texas toast is amazing)
2 slices cheese (American, cheddar, provolone-your call)
1 tbsp butter (or a little mayo for griddling the bread)
1 tsp yellow mustard (optional but classic)
2-3 dill pickle chips (optional but highly recommended)
Optional "upgrade" add-ons:
Thin sliced onion (griddled)
Tomato slice
Shredded lettuce
Hot sauce or spicy mustard
A spoonful of mayo-based "special sauce" (mayo + ketchup + pickle relish)

DIRECTIONS

1. Score the bologna. Cut 4 small slits around the edges of each slice (like a little plus sign). This keeps it from puffing up and helps it crisp evenly.
2. Fry until crispy. Heat a skillet over medium-high. Add bologna slices and cook 2-3 minutes per side until browned and curling at the edges.
3. Melt the cheese. Reduce heat to medium. Place a slice of cheese on each bologna slice, cover the pan for 30-60 seconds until melted.
4. Toast the bread. In the same pan (or a clean one), butter the buns/bread and toast until golden.
5. Assemble. Mustard on the bottom, cheesy bologna, pickles, and anything else you love. Press it together, slice, and enjoy immediately.

SWAPS & NOTES

Ask for "sandwich thick" at the deli if you can.
Use toasted white bread or even a hamburger bun.

Cheese matters: American melts like a dream; sharp cheddar adds bite.

Pickles are the secret: they cut the richness and make it addictive.

TIPS FOR SUCCESS

You want good browning, not steaming.

Too low and it gets rubbery; too high and it burns.

It keeps the sandwich from getting soggy and adds crunch.

Add onions if you want "diner style." A quick griddle makes it feel fancy.

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/how-to-make-a-fried-bologna-sandwich-that-tastes-like-childhood-but-even-better/>