

## Classic Fried Bologna Sandwich Recipe: Crispy, Cheesy, and Delicious

2 thick slices of beef or pork bologna



**TIME**  
**3 min**

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**ChefManiac**

### INGREDIENTS

2 thick slices of beef or pork bologna  
2 slices white bread or Texas toast  
1 tablespoon butter or mayonnaise (for toasting)  
1 slice American cheese  
Yellow mustard, to taste  
Optional Toppings:  
Caramelized onions  
Dill pickle slices  
Shredded lettuce  
Tomato

### DIRECTIONS

1. Prep the bologna: Cut 3-4 small slits around the edges to prevent curling.
2. Heat the skillet: Warm a skillet over medium heat.
3. Cook the bologna: Fry the slices for 2-3 minutes per side until browned and slightly crispy.
4. Add cheese: Place cheese on one slice during the last minute and cover briefly to melt.
5. Toast the bread: Spread butter or mayo on the bread and toast in a skillet until golden.
6. Assemble: Spread mustard on the bread, add the cheesy bologna, and top with any extras.
7. Serve: Slice in half and enjoy hot.

### SWAPS & NOTES

**Bologna:** Thick-cut slices work best for that classic texture.

**Bread:** White bread is traditional, but Texas toast adds extra thickness and crunch.

**Cheese:** American melts beautifully, but cheddar or provolone can be used.

**Butter or mayo:** Both create a golden, crispy toast-use your favorite.

### TIPS FOR SUCCESS

Cutting slits in the bologna is key-it keeps the slices flat and helps them cook evenly.

Without it, they tend to curl up in the pan.

Cooking over medium heat ensures you get that perfect golden-brown exterior without burning.

You want the edges slightly crisp but not overly dry.

