

SMOKED BOLOGNA

Prep time: 5 mins | Total Time: 2-3 hours | Grilling Temp: 250 F

INGREDIENTS:

- **Unger Meats** Bologna Chub
- ¼ cup Yellow Mustard
- **Meat Church Texas Sugar BBQ Rub**
- **Blues Hog Original BBQ Sauce**

DIRECTIONS:

- **Preheat:** Preheat smoker to 250 F.
- **Prepare:** Remove the exterior casing from the outside of the bologna.
- **Score:** Using the tip of a sharp knife, score the bologna about 1/8th of an inch thick in a diamond pattern on all sides of the bologna.
- **Season:** Slather the bologna chub with yellow mustard and then sprinkle on all sides with the Meat Church Texas Sugar BBQ Rub.
- **Smoke:** Place the seasoned bologna on the smoker, close the lid, and smoke for about 2-3 hours. Bologna is pre-cooked, so heat the bologna to around 145 degrees F until the colour on the outside of the bologna is to your liking.
- **Slather:** During the last 30 minutes, brush on all sides with **Blues Hog Original BBQ Sauce** (or sauce of choice)
- **Rest:** Remove from the smoker and allow to rest for a few minutes before slicing.
- **Fry:** Once rested, slice the smoked bologna into thick slices and place in the prepared cast iron skillet and fry until browned.
- **Enjoy:** Serve as is or as a Smoked Bologna Sandwich.



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