



# BOLOGNA WITH SWEET & SPICY RUB

BOLOGNA AND SPICE IS EVERYTHING NICE. USE THIS RUB ON BOLOGNA THEN SMOKE, GRILL OR BROIL IT FOR A MILDLY SPICY, CRISP OUTER CRUST AND A WONDERFULLY SMOOTH CENTER.

PREP TIME:

5 MIN

COOK TIME:

30 MIN

TOTAL TIME:

35 MIN

SERVES:

8 PEOPLE

## INGREDIENTS

- 16 oz Frick's bologna chub
- 1 Tbsp. paprika
- 2 tsp. onion powder
- 2 Tbsp. yellow mustard
- 1/4 tsp. cayenne pepper
- 1/3 cup brown sugar
- 2 tsp. black pepper

## INSTRUCTIONS

1. Preheat oven to 350°F.
2. Mix together mustard, sugar, onion powder, and spices until well blended.
3. Score the top of the bologna chub by making half inch deep, angled cuts in one direction and then the other, creating a crisscross, diamond shaped pattern.
4. Coat the outside of the bologna chub with the sugar and spice blend. Be sure to get some of the rub between the cuts.
5. Lightly coat a sheet pan with oil. Place the bologna on the pan and bake for 30 minutes, then remove from oven.
6. If you want the top to get extra crispy, change oven settings to broil using high heat. Place bologna back in oven or into broiler drawer for 1-2 minutes. Remove and serve warm.

• FAMILY OWNED FOR FIVE GENERATIONS •

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