



BAVARIAN SLIDERS

German inspired and easy to serve a crowd, these sliders will have you saying, "Das schmeckt gut (that tastes good)!"

PREP TIME	COOK TIME	TOTAL TIME	SERVES
5 MIN	10 MIN	15 MIN	8 PEOPLE

INGREDIENTS & INSTRUCTIONS

- 16 oz Frick's bologna or braunschweiger
- 2 Tbsp. butter
- 16 slider buns, both top & bottom
- 2.5 oz Bavarian sweet mustard
- 5 oz sauerkraut

STEP 1

Cut bologna or braunschweiger into 16 slices, each about 3/8 inch thick. Lay slices flat onto skillet or griddle.

STEP 2

Over medium to medium-high heat, fry the slices on one side until they start to brown, about 2 min. Then flip and repeat on the other side. Once heated through, set aside on a covered plate. Repeat if not all slices fit on the cooking surface initially.

STEP 3

Coat the skillet or griddle with butter, then lay each bun inside face down on the buttered cooking surface. Keep on medium heat until buns are lightly toasted. When brown around the edges, remove buns from heat and repeat with any remaining buns.

STEP 4

On each bottom bun, place one slice of fried bologna. Over the bologna, add roughly 1/4 Tbsp. of mustard and 1/2 Tbsp. of sauerkraut. Complete each slider with a top bun and serve warm.