



BOLOGNA BURNT ENDS

It's likely you've never had bologna like this, but soon you'll be serving burnt ends as an appetizer at every other party. And the homemade BBQ sauce? Well that's good on just about any smoked or fried meat.

PREP TIME | **COOK TIME** | **TOTAL TIME** | **SERVES**
10 MIN | **50 MIN** | **60 MIN** | **8 PEOPLE**

INGREDIENTS & INSTRUCTIONS

- 1 (16 oz) package of Frick's bologna

BBQ Sauce

- 15 oz tomato sauce
- 6 oz tomato paste
- 1/3 cup apple cider vinegar
- 1/3 cup pure maple syrup
- 1/3 cup molasses
- 2 Tbsp. Worcestershire sauce
- 2 tsp. smoked paprika
- 1 tsp. dry mustard
- 1 tsp. garlic powder
- 1/2 tsp. salt
- 1/2 tsp. black pepper
- 1/2 tsp. white pepper

STEP 1

Mix all BBQ sauce ingredients in a medium sauce pan. Simmer over low heat while stirring periodically for 20 minutes or until it reaches the desired thickness.

STEP 2

While sauce is simmering, preheat oven to 325°F, and cube the bologna into 3/4" chunks.

STEP 3

Remove thickened sauce from heat. Toss bologna in a bowl with 1/2 cup of BBQ sauce.

STEP 4

Spread sauced bologna in an oven safe pan and bake for 30 minutes. (Optional: pull out and toss bologna with sauce again, then bake an additional 20 minutes.)

STEP 5

Remove from oven. Let cool for 2 minutes, then serve warm.