



## Pan-Fried Bologna Sliders

total time: 24 min | servings: 6 (2 sliders per serving)  
\$1.65 per serving\*

### INGREDIENTS

- 12 small dinner rolls
- 6 thick slices Bar-S Bologna cut in quarters
- 4 tablespoons whole grain mustard
- 16 dill pickle chips

### GET COOKING

1. Preheat Oven to 400 F.
2. Split rolls and place cut side up on baking sheet. Bake for 6-8 minutes or until lightly toasted.
3. Heat a large frying pan over medium heat. Add quartered bologna pieces and heat for 2-3 minutes on each side.
4. Spread mustard on top and bottom of toasted rolls.
5. Add 2 quarter pieces of Bar-S Bologna to each roll and then a dill pickle chip as well.