



# Naturally Noel: Baloney Burgers

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Posted on November 30, 2009 at 4:51 PM

Only the Grinch, the person who wanted to “steal Christmas,” could create such a yukky sandwich. But believe it or not . . . kids love it! And at Christmas time, “Survey Says . . .” it’s their favorite food on the table! Yum!

**12 slices** thick-cut bologna  
**1 can** chili with beans (15-ounce size)  
**4 fresh** hamburger buns—no seeds, please!  
**1 medium** onion, finely diced  
**1 jar** prepared yellow mustard  
**1 jar** prepared chowchow  
**4 slices** American cheese  
Lots and lots of ketchup

First, you need to put all the ingredients out on the countertop.

Then you need to put a 12-inch non-stick frying pan on the stove over medium-high heat.

Now. . . place the bologna slices in the pan and fry them until they are browned on each side (the sides will curl up to make little flying saucer shapes) You want this to happen—don’t flatten out the cups!

When the baloney is cooked, take them from the pan and set them on a plate on top of paper towels.

In the meantime, heat the chili in a bowl in the microwave (remember to put a paper towel over the bowl so that the chili doesn’t splatter all over the inside of the microwave).

You should probably heat the chili on about 70 percent just till it’s hot.

While this is happening, reheat the baloney skillet (don’t wipe it out or anything) and grill the hamburger buns, both halves, inside side down. When they’re nice and toasty, spread all the bun halves with mustard.

Then lay 4 or 5 slices of bologna on the buns’ bottom halves, making sure the “cup shape” is facing upward so that you got a little “pocket” in the baloney.

Now, fill the cups with chili. Then top the chili with the onions, then the chowchow, and then the slices of cheese. Finish up the creations by putting the top halves of the bun on top the cheese slices. You're now ready to partake in a fabulous "Kiddie Kristmas" meal.

Of course, ask any kid and he'll tell you it's mandatory that you serve these with potato pancakes. Oh, yeah - lots more ketchup! A glass of iced homemade root beer is idea for washing it all down.