



Grilled Cheese & Sandwiches

Cooper® Lebanon Bologna Sandwich (Updated Recipe)



SLICE



Serves: 1

Ingredients

- 2 slices of marbled rye bread
- Green leaf lettuce
- 2 slices tomato
- Onion slivers
- 5 slices Lebanon bologna*
- 3 slices Cooper® Sharp White, Yellow or Black Pepper cheese
- Brown mustard
- Mayonnaise
- Horseradish

Directions

1. Prepare the sauce for your sandwich by combining brown mustard, mayo and some horseradish to taste.
2. On a flat surface, lay out 1 slice of bread. Add a layer of green leaf lettuce, then tomato, and red onion. Fold each slice of Lebanon bologna and lay onto the sandwich. Add 3 slices of Cooper® cheese. Spread mustard sauce onto 1 side of the remaining bread slice, cap the sandwich, and enjoy!

3. SPICE IT UP

Want to add a little heat to your Cooper® Cheese Lebanon Bologna Sandwich? Try it with Cooper® Sharp Black Pepper cheese! It's a spicy spin on a legendary masterpiece of a sandwich.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.