



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Sandwich Spread

My mom made this all the time when I was a kid in the summer. And I in turn made it for my kids. When we made it we didn't have food processors like they do today so we used a metal meat grinder, that was hand tightened down to the cabinet by a big C like clamp, and bologna was forced into the top opening and you cranked it and chopped meat would come out the side and into your bowl. It was quite the process.

She called it Ham Salad, but there was no "ham in it" I think she meant for it to be a poor mans ham salad! In the grocery deli you can buy this kind of sandwich spread but it's never as good as Mom always made. I hope you enjoy making this for your kids! Also it's great on toasted bread or multi grain crackers! Yum!

3 pounds of bologna chopped into big pieces (ready for the food processor)
(I use the \$1.98 a pound German bologna in the Wal Mart deli)

1 large Vidalia onion quartered

1 16 ounce jar of Kraft Sandwich Spread (Also bought at Wal Mart, by the Mayonnaise!)



This already has the relish, etc in it!

In food processor, chop the bologna a little at a time until it is all chopped up finely. As you chop the bologna, put in a large bowl.

Next chop the quartered onion and put into the bowl with the chopped bologna.

Mix the entire jar of Kraft Sandwich spread into your bologna and onions and mix well until all is mixed up. Add salt and pepper to taste!

Allow to sit in refrigerator overnight before serving for best taste!