

uen kernels and lots of them. Hearty  
m flavor. America's favorite is your big value—Del Monte.®

Hot "knife and fork" sandwich!  
CORN BOLOGNA BOATS

4 large or 6 medium crusty rolls

All-purpose barbecue sauce

½ to ¾ lb. small bologna

(16 to 24 slices)

Aluminum foil

1 Tbsp. butter

3 green onions, sliced

1 medium stalk celery, diced

1 No. 303 can (17 oz.)

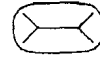
DEL MONTE Brand Cream Style Corn

1 tsp. cumin (optional)

¼ cup sliced ripe olives

½ cup shredded cheddar cheese

Cut lengthwise slit in rolls  
almost to bottom; then cut  
to corners as diagram shows:



Spread open; brush inside and  
crust of each roll with 1 to  
2 Tbsp. barbecue sauce. Fold  
bologna slices in half; insert  
in corner slits. Wrap in foil;  
bake 15 min. at 400°. In butter,  
saute onions, celery. Add corn,  
cumin, olives; heat hot. Stir in  
cheese; spoon mixture into rolls.

