

Mike's Sloppy Joe

Homemade sloppy joes are incredibly easy to make and come together in one skillet in about 20 minutes or so. Browned beef is mixed with onion and green pepper and simmered in a sweetened tomato/ketchup sauce. The secret is in finding the right seasoning for the sauce!

What is the difference between Manwich and Sloppy Joe?

Technically Manwich is a pre-made sauce that's used to make sloppy joes. I am not sure exactly what's in it, and have never tried it myself, so I can't say that my recipe tastes similar or not. Manwich is marketed as a easy way to make sloppy joes... but in reality, homemade sloppy joes are just as easy to make!



Ingredients

- ☐ 1 1/3 lb ground beef
- ☐ 1 small, sweet onion, diced
- ☐ 4 oz. mushrooms
- ☐ 1/2 green bell pepper, diced
- ☐ 1/2 red bell pepper, diced
- ☐ 4 cloves garlic, minced
- ☐ 1 cup beef stock
- ☐ 8 oz. fire roasted Rotel w/ juice
- ☐ 2 TB tomato paste
- ☐ 2 TB A1 Steak Sauce
- ☐ 1 tsp Dijon Mustard
- ☐ 1 dash Worcestershire Sauce

Seasoning:

- ☐ 1 TB onion powder
- ☐ 1 TB paprika
- ☐ 1 tsp garlic powder
- ☐ 2 TB brown sugar
- ☐ 1 tsp chili powder
- ☐ 1 tsp dry mustard
- ☐ 1 tsp salt
- ☐ 1/2 tsp black pepper
- ☐ 1/4 tsp celery seed

NOTES

If you prefer, use one whole green pepper or one whole red pepper. I prefer half from each for the color and flavor.

You can increase the amount of beef broth or tomato puree if you desire to achieve the consistency that you are looking for

INSTRUCTIONS

❶ Combine onion, red and green bell pepper, and sauté on medium heat. Add mushrooms and a pat of butter. Continue to sauté. Add the garlic. Continue cooking until the veggies are soft and the mushrooms give off some liquid and reduce. Sprinkle in seasoning mix and cook to bloom spices. Set aside.

❷ Add ground beef to pan, brown and drain off grease. Add back vegetable mix.

❸ Add 1 cup of beef stock. Stir in Rotel, A1 sauce, brown sugar, Dijon mustard, Worcestershire, salt, and pepper.

❹ Bring to a slow boil, then reduce heat to low and cook uncovered until the mixture becomes thick, 30 to 45 minutes.

❺ Adjust salt and pepper as needed.

Add a 1 TB Flour or cornstarch slurry to meat mixture to tighten