



Sloppy Joes

COOKING TIME: 55 MINUTES, SERVES 6-8
RECIPE ADAPTED FROM THE GENIUS KITCHEN

Ingredients

- 2 pounds ground beef
- 1/2 cup onion, chopped
- 2 stalks celery, chopped
- 1/2 cup green pepper, chopped
- 1 2/3 cups crushed tomatoes, canned or fresh
- 1/4 cup ketchup
- 1 Tbsp cider vinegar
- 1 Tbsp Worcestershire sauce
- 1/4 cup BBQ sauce (our favorite is Stubb's spicy)
- 1/2 tsp garlic salt
- 1/4 tsp ground mustard
- 1/4 tsp paprika
- 6-8 hamburger buns
- Optional: sharp cheddar cheese, grated

Directions

- In a dutch oven, over medium heat, cook beef, onion, celery and pepper until meat is no longer pink and vegetables are tender. Drain.
- Add the remaining ingredients (except the buns & cheese). Mix well.
- Simmer uncovered 35 - 40 minutes, stirring occasionally.
- Spoon the meat mix onto buns and serve.
- Optional: top with cheese