

Cafeteria Sloppy Joes

Prep: 10 minutes

Cook: 20 minutes

Total: 30 minutes

Servings: 8



Ingredients

- 2 tbsp. butter
- 2 1/2 lb. ground beef
- 1/2 whole large onion, diced
- 1 whole large green bell pepper, diced
- 5 cloves garlic, minced
- 1 1/2 cup ketchup
- 1 cup water
- 2 tbsp. brown sugar
- 2 tsp. chili powder (more to taste)
- 1 tsp. dry mustard
- 1/2 tsp. red pepper flakes (more to taste)
- Worcestershire sauce, to taste
- 2 tbsp. tomato paste (optional)
- Tabasco sauce (optional, to taste)
- Salt, to taste
- Freshly ground black pepper, to taste
- Kaiser rolls
- Butter for rolls

Directions

1. Add butter to a large skillet or Dutch oven over medium-high heat. Add ground beef and cook until brown. Drain most of the fat and discard.
2. Add onions, green pepper and garlic. Cook for a few minutes, or until vegetables begin to get soft.
3. Add ketchup, brown sugar, chili pepper, dry mustard and water. Stir to combine and simmer for 15 minutes, adding salt and pepper to taste. Also add tomato paste, Worcestershire and Tabasco if desired. Taste and adjust seasonings as needed.
4. Spread rolls with butter and brown on a griddle or skillet. Spoon meat mixture over the rolls, topping with a slice of cheese if desired. Serve hot, and enjoy!