

GRANDMAS SLOPPY JOES

Quick and easy to make, and delicious too

You'll need

1 tablespoon olive oil
2 pounds lean ground beef; (I use ground round or sirloin)
1 10.75-oz can tomato soup
1/2 cup Ketchup
2 tablespoon Worcestershire Sauce
2 tablespoon Cider vinegar
2 tablespoon Brown sugar
1 tablespoon prepared yellow mustard
Salt and fresh ground black pepper,; to taste

How to

In a medium skillet over medium heat. Add oil and meat to the pan. Spread the meat around the pan and break it up with a wooden spoon. Cook until meat is still just slightly pink (not browned), about 3 minutes. Add the tomato soup (undiluted), ketchup, Worcestershire sauce, vinegar, brown sugar, and mustard; stirring until well combined. Season with salt and pepper. Reduce heat to low and simmer, uncovered, stirring frequently, until sauce is thickened, about 8 to 10 minutes. Adjust seasonings. Spoon meat mixture onto hamburger buns, buttered and toasted or plain, and serve.