

HOMEMADE SLOPPY JOES

Step away from the canned sauce and give these homemade sloppy joes a try! They're truly the best version of a childhood favorite!

As we head into the upcoming holiday season, I've been thinking about family-friendly meals. You know, those meals that your kids always want to eat. In our house, this Creamy Baked Mac and Cheese is number one on our list... with these sloppy joes being number 2! With two little ones myself, I know ALL too well how frustrating it is to cook a meal and have them promptly turn up their noses and say it's "gross". *facepalm*

I've always been a fan of classic sloppy joes. There's something so innately satisfying about the sweet and savory combination and messiness of it all! And I know you all love them too, since I've been getting a lot of requests for sloppy joe recipes.

I've made a LOT of sloppy joe recipes lately, trying to come up with the perfect one. Some were too sweet, others too spicy. Well guys, I finally got it. The perfect balance. This sloppy joe recipe is sweet, tangy, zesty and savory, with the perfect texture and consistency.

HOW TO MAKE HOMEMADE SLOPPY JOES

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'S THE DIFFERENCE BETWEEN MANWICH AND SLOPPY JOES?

Technically Manwich is a pre-made sauce that's used to make sloppy joes. I'm 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!

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

INGREDIENTS:

- 1 Tbsp butter
- 1 tsp olive oil
- 1 lb. ground beef
- 1/3 green bell pepper, minced
- 1/2 large yellow onion, minced
- 3 cloves garlic, minced
- 1 Tbsp tomato paste
- 2/3 cup ketchup
- 1/3 cup water
- 1 Tbsp brown sugar
- 1 tsp yellow mustard
- 3/4 tsp chili powder
- 1/2 tsp Worcestershire sauce
- 1/2 tsp kosher salt
- 1/4 tsp red pepper flakes (optional)
- 1/4 tsp black pepper
- dash of hot sauce (optional)

INSTRUCTIONS:

Heat butter and oil in large skillet over MED/MED-HIGH heat. Add beef and brown, breaking apart into crumbles as it cooks, about 5 minutes. Drain.

Add onion and bell pepper to same skillet and cook 2-3 minutes, until soft. Add garlic and cook 30 seconds or so, until fragrant. Add beef back to the skillet and add tomato

paste. Stir well.

Add ketchup, water, brown sugar, mustard, chili powder, Worcestershire sauce, salt, red pepper flakes (if using), and black pepper. Stir well to combine.

Cook over MED heat for 10-15 minutes, until mixture has thickened to your liking. Remove from heat and serve over toasted buns