



## Chef Bruce Brown

### Homemade Sloppy Joe's

#### Ingredients:

2# ground chuck, browned, drained and crumbled

2T bacon grease or vegetable oil

½C yellow onion, finely diced

½C green bell pepper, finely diced

1C Roma tomatoes, seeded and finely diced

1-15oz. can tomato sauce

½C preferred steak sauce

1 tsp each: dried thyme, black pepper

Slices of American cheese

Grilled 4" buns

Dill pickle slices (optional)

#### Equipment:

Measuring cups and spoons

Scraper

Large sauce pots



#### Instructions:

In sauce pot over medium-high heat, place the bacon grease to melt, then add the onions and bell peppers, cooking 3 minutes until tender. Add the diced Roma tomatoes and crumbled ground beef, stirring to incorporate.

Turn the heat down to medium-low and add the thyme, black pepper, tomato sauce and steak sauce. Stir all ingredients together and allow to simmer on low for 12 minutes, bringing mixture up to heat.

On a serving platter, place the grilled bun bottoms and place a slice of cheese atop each one. Scoop a ½ C serving of the Sloppy Joe mixture onto each bottom, melting the cheese and top with each bun crown. Garnish with pickle slices on then sandwich or beside.