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by ewfood

Sloppy Joes



Ingredients

1/2 kg ground beef - ground
1 tbsp steak season seasoning (recipe below)
1 tbsp olive oil
1/4 cup brown sugar
3 red onions - chopped small
2 cups tomato sauce
2 tbsp tomato paste
1/2 tbsp red wine vinegar
1 tbsp balsamic vinegar
1 tbsp Worcestershire sauce
4 burger bread buns - lightly toasted and buttered

SEASONING
1/2 tsp garlic powder
1/2 tsp coriander powder
1/2 tsp black pepper powder
1/2 tsp red chili flakes
1/2 tsp dried dill
1/2 tsp salt

Preparation

1. Pour some oil in a large pan.
2. Let it get hot on medium-high heat.
3. Then add the meat in and fry for a while.
4. Toss in the seasoning mix and brown sugar.
5. Stir and mix well so that it combines good.
6. Add onion and red peppers - When the meat has started to brown.
7. Now turn down the heat to medium and add the Worcestershire sauce along with the balsamic and red wine vinegar.
8. Allow everything in the pan to cook with the meat for 10 minutes.
9. Thereafter, add in the tomato sauce and paste to pan.
10. Stir well and then let it simmer (on low heat).
11. Let the "Sloppy Joe" mixture to cook for another 5 - 10 minutes.

12 Place the lightly buttered and toasted burger bread buns (cut in the middle) on your plate.

13 Take a large spoon and pile on the "Sloppy Joe" meat on the bun bottoms - and cover with the bun tops.

14 Serve hot Sloppy Joes with potato wedges or French fries.

Cooks Note

This dish is super messy...BUT is loved by all kids.
You can replace the beef with lamb or chicken.