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## 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.

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