

The Best Sloppy Joes

Recipe from Angela Moore adapted from Rachael Ray



Ingredients:

- 1 lb ground beef or ground turkey
- 3 heaping Tbsp brown sugar
- 2 tsp steak seasoning, such as Montreal Steak or Penzey's Chicago Steak Seasoning
- 1 medium onion, finely chopped
- 1 small red bell pepper, finely chopped
- 1 Tbsp red wine vinegar
- 1 Tbsp Worcestershire sauce
- 1 (15 oz) can tomato sauce
- 2 tsp yellow mustard
- 2 Tbsp tomato paste
- 4 hamburger buns, toasted

Heat a large skillet over medium high heat. Add meat to the pan. Spread the meat around the pan and begin to break it up. Combine brown sugar and steak seasoning. Add sugar and spice mixture to the skillet and combine. When the meat has browned, add onion, red peppers, red wine vinegar, and Worcestershire sauce to the skillet. Reduce heat to medium and cook for 5 minutes. Add tomato sauce, paste, and mustard to pan. Stir to combine. Reduce heat to simmer and cook Sloppy Joe mixture 5 minutes longer, until slightly thickened. Serve on toasted hamburger buns.