

Chef John39s Turkey Sloppy Joes

Savannah · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

These turkey Sloppy Joes make a very enjoyable lunch Kept warm in a slow cooker it could also work very nicely for a football party This recipe tastes enough like a beef Sloppy Joe to provide those satisfying flavors yet it seems much lighter

Ingredients

- - 2 tablespoons butter - 1 onion
- diced - salt and ground black pepper to taste - 1 ¼ pounds ground turkey - ½ cup cold water - ¾ cup ketchup - 1 ½ tablespoons brown sugar - ½ teaspoon cayenne pepper
- or to taste - ½ teaspoon Worcestershire sauce - ½ teaspoon unsweetened cocoa powder - 1 cup water
- or as needed - 6 hamburger buns
- split - ½ cup shredded white Cheddar cheese - ? cup chopped green onions

Instructions

1. Melt butter in a heavy skillet over medium heat. Cook and stir onion in butter until lightly brown
2. about 5 minutes. Season with salt and black pepper. Mix turkey and 1/2 cup cold water into onions. Cook and stir
3. breaking up the meat
4. until it begins to brown
5. about 2 minutes. Add ketchup
6. brown sugar
7. cayenne pepper
8. salt
9. and black pepper. Cook and stir until liquid is reduced
10. about 5 minutes. Stir in Worcestershire sauce and cocoa powder. Cook
11. stirring frequently
12. until meat is cooked through and liquid is reduced and thick
13. 20 to 30 minutes
14. adding up to 1 cup water if needed. Preheat the oven's broiler. Set the oven rack about 6 inches from the heat source. Toast hamburger buns under the preheated broiler until golden
15. 2 to 3 minutes. Remove turkey mixture from the heat; mix in cheese and green onions. Serve on toasted hamburger buns. Amanda Potter