

Homemade Sloppy Joes

Jacob · 29/09/2024

**Prep Time**

1 hr 10 mins

Difficult

Medium

Servings

6

Description

Homemade Sloppy Joes dont have to be difficult to eat Despite the name of this iconic retro dish the secret to a great Sloppy Joe is a thick rich almost dry consistency which allows the sandwich to be eaten with your hands
Serve on hamburger buns

Ingredients

- - 1 ½ pounds extra-lean ground beef - ½ onion
- diced - 1 green pepper
- diced - 2 cloves garlic
- minced - 2 cups water
- divided - ¾ cup ketchup - 2 tablespoons brown sugar - 1 teaspoon Dijon mustard - 1 ½ teaspoons salt
- or to taste - ½ teaspoon ground black pepper - 1 dash Worcestershire sauce - 1 pinch cayenne pepper
- or to taste

Instructions

1. Place ground beef and onion in a large skillet over medium heat; cook and stir until beef is browned and crumbled
2. about 10 minutes. Stir in green pepper and garlic; cook and stir until softened
3. 2 to 3 minutes. Add 1 cup water and stir
4. scraping the pan to dissolve any brown flavor bits from the bottom of the skillet. Stir in ketchup
5. brown sugar
6. Dijon mustard
7. salt
8. black pepper
9. and Worcestershire sauce. Add remaining 1 cup water and bring mixture to a boil. Reduce heat to low and simmer
10. stirring occasionally
11. until liquid has evaporated and mixture is thick
12. about 40 minutes. Season with salt
13. black pepper
14. Worcestershire sauce
15. and cayenne pepper. Toni DeSantis