



Noreen's Kitchen

Homemade Sloppy Joe's

Ingredients

2 pounds ground beef	1/2 cup prepared yellow mustard
1 medium onion, chopped	1 1/2 cups ketchup
1 green bell pepper, chopped	1 tablespoon Worcestershire sauce
2 cloves garlic, minced	1 teaspoon salt
2 stalks celery, diced,	1 teaspoon cracked black pepper
2, 4 ounce cans sliced mushrooms	1 teaspoon onion powder
1 8 ounce can tomatoes & green chilies	1 teaspoon garlic powder
1/2 cup brown sugar	2 tablespoons paprika

Step by Step Instructions

Brown ground beef in a large skillet until it is no longer pink.

Add onion, garlic, celery, bell pepper and mushrooms and stir well.

Add seasonings and stir well.

Combine mustard, ketchup, brown sugar, Worcestershire sauce and tomatoes and green chilies together in a bowl and stir well.

Add sauce mixture to the meat mixture and stir well.

Reduce heat and allow to simmer over low heat for 20 minutes, stirring occasionally to avoid scorching.

Remove from heat and allow to stand for 10 minutes before serving on soft buns.

Leftovers should be stored in an airtight container in the refrigerator for up to one week or in the freezer for up to 3 months.

To reheat from frozen, you can place this on the counter to thaw and then heat on the stove or you can place in your slow cooker on low and allow to heat up for 4 to 6 hours.