

Sloppy Joe - Tailgate Party



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Cooking Time: 40 minutes

Start to Finish Time: 1 hour 30 minutes

Preparation Time: 30 minutes

Servings: 10

Categories: Main Dish - Sandwich

Source: Adapted From - <http://www.chow.com/recipes/30708-sloppy-joes>

Description: A Sloppy Joes recipe may be known as lowbrow cafeteria food, but they're still delicious. The flavors continue to develop as the Sloppy Joe mixture sits, so you can make this recipe up to 2 days in advance and refrigerate it in a container with a tightfit

Ingredients -

2 T Olive Oil or
Coconut Oil
2 med Poblano
Peppers, seeded and
small dice
2 med Red Onion,
small dice
6 med Garlic Cloves,
chopped
1/4 c Tomato Paste
1 c Red Wine
2 lbs Ground Beef,
lean
2 Italian Sausage,
medium spice and
casing removed
2 t Chili Powder
2 t ground Cumin
2 t Sea Salt
2 14.5 oz can Fire
Roasted Tomatoes
1/2 c Water
2 T Wine Vinegar
4 T Worcestershire
Sauce
1 T dark Brown Sugar,
packed

Directions -

Place the beef and the sausage in a large bowl. Mix by hand until fully combined. Set aside.

Heat the oil in a large pot or Dutch oven or large Castiron Pot over medium-low heat until shimmering. Add the Poblano peppers, onion, and garlic, season with salt, and cook, stirring occasionally, until the vegetables have softened, about 6 minutes.

Add the tomato paste, stir to combine, and cook until the raw flavor has cooked out, about 1 minute. Add 1 can of the Fire Roasted tomatoes and stir to combine. Add the wine.

Increase the heat to medium high, add the ground beef mixture, and cook, breaking the meat into smaller pieces with a wooden spoon, until it's just cooked through and no longer pink, about 4 minutes.

Add the chili powder, cumin, and measured salt, stir to coat the meat and vegetables, and cook until fragrant, about 1 minute, stirring constantly.

Add the Fire Roasted tomato, water, vinegar, Worcestershire, and brown sugar, stir to combine, and bring to a boil. Reduce the heat to low and simmer, stirring occasionally, until the flavors meld and the mixture thickens, about 30 minutes. Serve immediately.

Notes: A Sloppy Joes recipe may be known as lowbrow cafeteria food, but they're still delicious. To make these satisfying hot sandwiches, cook poblano peppers, onions, and garlic until softened; add tomato paste; and then brown ground beef mixture in the same pot. Add a few seasonings along with Worcestershire and Fire Roasted tomatoes, and simmer until the flavors concentrate into a sweet, tangy mixture. Pile a generous helping on a toasted bun. Great Tailgate Party treat!!!