



Tailgate Sloppy Joes

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Start to Finish Time: 50 minutes

Preparation Time: 20 minutes

Categories: Main Dish - Cooking Time: 35 minutes

Tailgate

Servings: 8

Description: The homemade sloppy Joe is back!

Source: Adapted from <http://meatandwildgame.about.com/>

Notes: There was a time when Sloppy Joes weren't made with canned sauces or artificial packaged ingredients. This recipe harkens back to those days. The browned ground beef is combined with fire roasted tomato in juice and tomato paste, some brown sugar and a versatile steak rub. Served on toasted and buttered crusty rolls with sliced tomatoes and pickles on the side, this great classic American sandwich simply can't be beat.

Ingredients

1 T Extra-Virgin Olive Oil
1 1/4 lbs Ground Beef
Sirloin, 85%
3/4 lb Ground Lamb
1/2 lb Country Sausage
1/4 c packed Brown
Sugar
2 T Montreal Steak Rub
3 T Worcestershire
Sauce
1 lg Onion, chopped
4 lg Garlic cloves,
chopped
2 ea Mini Sweet Red and
Yellow peppers, diced
small
3 T Red Wine Vinegar
2 15 oz can Fire Roasted
Tomatoes in juice
4 1/2 ozs Tomato Paste
2 T dry Thyme
2 T Mexican Oregano
6 Crusty rolls, split,
toasted, and lightly
buttered

Directions -

(1) Mix the beef, lamb and sausage together in a large bowl. Add the Brown Sugar and Montreal Steak Rub mixture. Mix by hand to combine. Add the Worcestershire Sauce and mix. Place in the refrigerator for at least 4 hours to marry flavors.

(2) Heat a heavy skillet - cast iron - over medium-high heat. Add the olive oil, and when it shimmers, add the beef. Sauté, breaking up the beef, until lightly browned, about 7 minutes.

(3) When the meat has fully browned, add the chopped onion and garlic, diced mini sweet peppers, and red wine vinegar. Stir well to combine and reduce heat to medium. Cook for 5 minutes.

(4) Stir in the fire roasted tomatoes with liquid and tomato paste until well combined, making sure the tomato paste is completely blended in. Add the Mexican Oregano and the Thyme and stir. Reduce heat to simmer and cook the Sloppy Joes another 10 minutes.

(5) Using a large spoon or ice cream scoop, pile sloppy meat onto toasted and buttered crusty bread rolls, and serve with the slice ripe tomatoes, pickles and pickled peppers as garnishes on the side. Serve with a good slaw.

