

# EASY SLOPPY JOE

Recipe courtesy of [ohiosoutherner.com](http://ohiosoutherner.com)

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## INGREDIENTS (6 SERVINGS)

- 1 lb ground beef, lean
- 1 medium onion, diced
- 1 medium green pepper, diced
- 3 cloves garlic diced
- 1 tbsp chili powder
- 3/4 tsp salt
- 1/2 tsp pepper
- 8 oz. can tomato sauce
- 1/2 cup ketchup
- 1 cup water
- 1 tbsp dark brown sugar
- 1 tbsp dijon mustard
- 1 tbsp Worcestershire sauce
- 1 tsp apple cider vinegar
- Buns



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## DIRECTIONS

1. In a large skillet, cook the ground beef over medium high heat until browned. Break up the meat with a spoon during the browning. Remove the meat to a paper towel lined plate to drain.
2. Reduce the heat to medium and add the onion and green pepper. Saute for 7-8 minutes until softened. Add some olive oil to the skillet if needed. Stir in the garlic and add the ground beef back to the pan.
3. Stir in the chili powder, salt, and pepper. Cook for 2-3 minutes. Add the tomato sauce, ketchup and water, brown sugar, mustard, Worcestershire and vinegar. Mix well.
4. Reduce heat to low. Cover and simmer for at least 15 minutes. Serve on a bun.