

SLOPPY JOE SANDWICH

F EASY

Last Modified: 05/19/2020

PREP: 15 Min
COOK: 45 Min
STOVETOP

SANDWICH

MAKES 16 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
4	Pounds	Ground Chuck (80 / 20)	Crumbled
4	Tbsp	Garlic	Minced
2	Cups	Yellow Onion	Chopped
3	Tbsp	Worcestershire Sauce (Lea & Perrins)	
1/2	Cup	Dark Brown Sugar	Packed
3	Cups	Ketchup (Heinz - A Whole 68 Oz Bottle)	
2 +/-	Tbsp	Cider Vinegar (Heinz)	To Taste
4	Tbsp	Salted Butter	
4	Tbsp	Yellow Mustard (Heinz)	

PREPARATION

FACTOID	Super easy, thick and flavorful. The Vinegar gives it it's "bite" so adjust to your taste buds. So easy, you'll never go back to preservative heavy Manwich again. This recipe is from a 50's style Stainless Steel Diner in the outskirts of Douglassville Pennsylvania. I was dating the owners daughter who worked as a waitress there.
HINTS	A "Chef's secret" to browning Hamburger for any dish requiring it to be finely crumbled (Sloppy Joes, Chili, Tacos, etc.) is to bring 3/4 cup of Water per pound of raw Hamburger Meat to a boil in a large saucepan (See Recipe: Sauce - Flint Coney Sauce). Add in the Hamburger in small chunks, cover and boil until done (you may need to mash it up a little). Siphon off & discard any remaining liquid and fat, then proceed as if you had simply browned the Meat without the Water.
HINTS	This freezes well and tastes even better when re-heated. If you want to make a "double" batch for freezing, do so ONE batch at a time (burning is the problem unless you stir OFTEN). I freeze these in quart plastic containers Freeze them upside down so the air is at the bottom of the quart to reduce freezer burning. I "found" one that had been frozen for over 2 years in the bottom of our freezer - it was still excellent!
TOOLS	1) Large Non-Stick Skillet 2) Large Saucepan & Lid OR 6 Quart Crock Pot
PREP	DISH 1) Chop the Yellow Onion and set it aside 2) Mince the Garlic Cloves and set them aside.
1	In a large non-stick skillet over medium high heat, brown and crumble the Hamburger, drain off and discard the liquid and place the Meat in a large saucepan.
2	In the skillet, melt the Butter and cook the Onions until they are transparent, about 5 minutes. Add in the Garlic and saute for an additional 3 minutes until fragrant. Add the Onion Mixture into the cooked Hamburger.
3	Mix in remaining ingredients and simmer the mixture on low heat, stirring often. The longer you simmer this, the better it will taste.
4	Cook uncovered until desired the consistency is attained - (You may alternately add a little more Ketchup if the mixture becomes too thick).
SERVE	Ladle heavily on a nice Crusty Roll or Hamburger Bun and serve while steaming hot with a Dill Spear, Pepper Rings and Yellow Mustard on the side.