

SLOPPY JOE SAUCE

Last Modified: 11/30/2015

PREP: 15 Min
COOK: 15 Min
STOVETOP

F EASY

SAUCE

MAKES 1+ CUPS

QUA	MEASURE	INGREDIENT	PROCESS
1	Tbsp	Olive Oil	
1	Large	Yellow Onion	Fine Chop
1/2	Cup	Prepared Pepper Jelly	
1/4	Cup	Rice Wine Vinegar (Marukan)	
2	Tbsp	Honey	
1	Tbsp	Whole Grain Dijon Mustard	
1	Tbsp	Worcestershire Sauce (Lea & Perrins)	
1	Cup	Ketchup (Heinz)	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	Pepper Jelly is used a lot in Southern Style cooking - Sweet & Sour - Well worth searching for and keeping a jar in the Pantry.
OPTION	This Sauce goes well over ANY leftover Meats that you grind, shred or cut into small chunks. Place the cooked Meat in the Sauce, reheat it and put it on a Brioche Bun Sandwich or Slider with any additional Condiments that you like on the side.
TOOLS	1) Small Saucepan
PREP	DISH 1) Finely chop the Yellow Onion and set it aside.
1	In a small saucepan over medium heat, add in the Olive Oil and heat it until shimmering. Add in the Onions and saute them until transparent. While constantly stirring, add in the Pepper Jelly, Vinegar, Salt, Pepper, Honey, Mustard, Worcestershire Sauce and Ketchup. Bring the mixture to a boil. Cook until it reduces to the desired consistency.
2	This Sauce may be made in well advance and kept frozen for future use or refrigerated while tightly sealed for several days.