

SLOPPY JOE SANDWICHES

STOVETOP

DIFFICULTY LEVEL - EASY

PREP: 15 Min
COOK: 1 Hr 20 Min
REST: N/A

SANDWICH

MAKES 16 SANDWICHES

QUA	MEASURE	INGREDIENT	PROCESS
4	Pounds	Ground Chuck (80 / 20)	Crumbled
5	Tbsp	Garlic	Minced
2	Cups	Yellow Onion	Fine Dice
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 OR 6 Quart Slow Cooker
PREP	DISH 1) Finely dice the Yellow Onions and set them aside 2) Mince the Garlic Cloves and set them aside.
1	HAMBURGER: In a large non-stick skillet over medium high heat, brown and crumble the Hamburger, drain off and discard any liquid and place the Meat in a large saucepan.
2	ONIONS: In the skillet, melt the Butter and cook the Onions until they are lightly browned, about 7 minutes. Add in the Garlic and saute until fragrant, about 3 minutes. The Onions will reduce to about 2 cups.
3	SAUCE: Lower the heat to medium low, add in the Ketchup, Worcestershire Sauce, Brown Sugar and Mustard. Simmer the mixture for 20 minutes, stirring often. The longer you simmer this, the better it will taste.
4	SAUCE: As soon as the Sauce gets warm, stir in 2 tablespoons of Cider Vinegar. Taste and add in more if you'd like a bit more bite in your Sauce

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5	SANDWICH: Pour the Sauce into the Hamburger saucepan. Stir to mix well, Simmer uncovered over low heat.
6	SANDWICH: Simmer until the desired consistency (NOT runny) is attained - (You may alternately simmer In a little more Ketchup if the mixture becomes too thick).
SERVE	Ladle on a nice split Crusty Roll or Hamburger Bun and serve while steaming hot with a Dill Spear, Sweet or Hot Peppers and Yellow Mustard on the side.

