



Sweet & Tangy Sloppy Joes

Serves 4

Ingredients:

1 lb. lean ground beef
1 bell pepper
3/4 cup finely chopped onion
12 oz. vegetable juice
3 tablespoons packed brown sugar
1 tablespoon Worcestershire sauce
4 hamburger buns

Directions:

1. Heat large nonstick skillet over medium heat until hot. Add ground beef, bell pepper and onion; cook 8 to 10 minutes, breaking beef up into 3/4-inch crumbles and stirring occasionally.
2. Stir in vegetable juice, brown sugar and Worcestershire sauce; bring to a boil. Reduce heat; simmer, uncovered, 7-9 minutes or until most of the liquid has evaporated and thickens slightly, stirring occasionally.
3. Evenly place beef mixture on bottom half of each bun, place top bun on meat to complete the sandwich.

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Season: Spring

Week: 201937

RecipeIntro: A delicious step up from classic sloppy joes.

CookingMethod: Stove

MainIngredient: Ground Beef

FeatureIntro: A tasty twist on the classic recipe.