



♥ recipes worth sharing

⇒ Amy's ⇐

SLOPPY JOES



These sweet and savory homemade sloppy joes are rich, hearty, and packed with old-fashioned comfort-food flavor. An easy family dinner everyone looks forward to. ♥



PREP TIME
15 min



COOK TIME
45 min



TEMPERATURE
Medium-Low
(Stovetop)



YIELD
6–8 servings

⇒ INGREDIENTS ⇐

- 2 pounds ground beef
- 1 medium onion, chopped
- 2 tablespoons brown sugar
- 1 tablespoon chili powder
- 1 tablespoon honey
- 1 cup ketchup
- 1 tablespoon mustard
- 1/2 tablespoon white vinegar
- 1 can tomato sauce (8 ounces)
- Salt and pepper, to taste
- Hamburger buns, for serving



RHINO TIP

Letting the sloppy joe mixture simmer low and slow helps the sauce thicken and gives the flavors time to really come together. ♥

⇒ STEP-BY-STEP INSTRUCTIONS ⇐



1 In a large skillet or saucepan, brown the ground beef and chopped onion together over medium heat until the beef is fully cooked and the onion is tender. Drain excess grease.



2 Add the brown sugar, chili powder, honey, ketchup, mustard, white vinegar, and tomato sauce to the skillet.



3 Season with salt and pepper to taste, then stir everything together until well combined.



4 Reduce the heat to low and simmer for about 45 minutes, stirring occasionally, until the sauce thickens and the flavors blend together.



5 Serve hot on hamburger buns.

⇒ TIPS & VARIATIONS ⇐

♥ Toast the hamburger buns for extra texture and flavor.

♥ Add a slice of cheddar cheese on top for a cheesier version.

♥ A dash of hot sauce can give the sauce a little kick.

♥ Leftovers reheat very well and taste even better the next day.

♥ Serve with chips, fries, or potato salad for an easy family meal.

⇒ Family favorites, one recipe at a time. ⇐

