

Sloppy Joes

1.5 LB. GROUND CHUCK (BROWNED AND DRAINED)
1 MEDIUM ONION (CHOPPED)
1/2 BELL PEPPER (CHOPPED)
2 GARLIC CLOVES (OR 1/2 TSP. GARLIC POWDER)
OLIVE OIL
2 TSP. ONION POWDER
1/4 TSP. CHILI POWDER
1 TSP BLACK PEPPER
1 TSP. SALT
3 SHAKES WORCESTERSHIRE
ONE 8 OZ. CAN TOMATO SAUCE
8 OZ. KETCHUP
1 TBSP. YELLOW MUSTARD
1/4 CUP SWEET PICKLE RELISH

In a large skillet, brown ground beef with onion and peppers. Drain grease off meat, then add the remaining ingredients. Simmer on low heat for 10 minutes. Serve on hamburger buns. Love these for a quick supper with Lays Potato Chips!

“You are never too old to enjoy a good sloppy joe! They are so exceptionally good with potato chips and good Coca-Cola.”-Tammy