

Food Storage Moms Sloppy Joe Recipes

1. My Favorite Sloppy Joes Recipe

Ingredients:

2-6 ounce cans tomato paste with equal amounts of water added

4 lbs. freshly ground beef, venison, elk, turkey or cooked beans of choice

2 onions, chopped

2 tablespoons butter

1/2 cup brown sugar

4 teaspoons salt

1/2 cup white vinegar

1/2 cup prepared mustard (bottled-not dry)

1/2 cup barbecue sauce

4 teaspoons Worcestershire sauce

Instructions: Fry the meat of choice with the chopped onion until cooked and browned. Add the remaining ingredients in the order shown. Cook on low in a slow cooker for 4-6 hours, depending on your slow cooker temperature.

2. Slightly Spicy Sloppy Joes

Ingredients:

4 lbs. ground beef

1-1/2 cups chopped onion

2 tablespoons butter

2 cups ketchup

1 cup water

1/2 cup celery, chopped very fine

2 tablespoons lemon juice

2 tablespoons brown sugar

2 teaspoons Worcestershire sauce

1/2 teaspoon dry mustard

3 teaspoons sea salt

1 teaspoon white vinegar

Instructions: Grab a frying pan and melt the butter, add the chopped onions and cook until tender. Add the hamburger and cook until lightly brown. I usually drain the grease, but lately, there hasn't been much grease to drain. Add the cooked onions and meat into your slow cooker and add the remaining ingredients. Cook in your slow cooker on low for 6-8 hours, depending on the temperature of your unit.

3. Simple Sloppy Joes

Ingredients:

1 15-ounce can tomato sauce

2 pounds ground beef

2 medium onions, chopped

1 10-1/2 ounce can tomato soup

1/2 cup ketchup

2 tablespoons brown sugar

1-1/2 teaspoons chili powder

1-1/2 teaspoons Worcestershire sauce

1 teaspoon salt

1-1/2 teaspoon dry mustard

Instructions:

Grab a frying pan and cook the chopped onions with the hamburger until browned. Drain the excess grease. Add the remaining ingredients and cook in your slow cooker on low for 6-8 hours, depending on the temperature of your slow cooker.

4. Sweet Saucy Sloppy Joes

Ingredients:

8 ounce can tomato sauce

2 pounds hamburger

1 chopped onion

1 tablespoon butter

1/4 cup brown sugar

2 teaspoons salt

1/4 cup white vinegar

1-1/3 tablespoon mustard (not dry)

2 tablespoons barbecue sauce

2 teaspoons Worcestershire sauce

1/4 cup chopped bell pepper

Instructions:

Brown the onions, peppers, and hamburger in the butter. Drain the grease if applicable. Add the cooked ingredients into your slow cook and then add the remaining ingredients. Cook on low for 6-8 hours, depending on how the temperature of your slow cooker.