

Sloppy Joes

1 pound lean ground beef
1 Tbsp. olive oil
1 clove garlic, minced
¼ cup red pepper, diced
¼ cup green pepper, diced
¼ cup celery, diced
½ cup onion, diced
1 cup **Chavie's North of the**

Border Salsa

½ cup tomato sauce
¼ tsp. chili powder
½ tsp. salt
¼ tsp. black pepper
1 tsp. brown sugar
2 Tbsp. sweet BBQ sauce (ex. Sweet Baby Ray's)
1 tsp. Worcestershire sauce
1 tsp. prepared yellow mustard
¼ tsp. distilled white vinegar
2 Tbsp. ketchup



Procedure

Sauté the vegetables in olive oil over medium heat until tender. Add the ground beef and continue cooking until ground beef is fully cooked. Drain the fat from the pan and add the rest of the ingredients. Bring mixture to a boil and reduce heat to a simmer. Continue to simmer 10 to 15 minutes, until thickened. Serve on hamburger buns.

Yield: 2¾ cups