

Freaking Awesome Sloppy Joes

- 1 1/2 pounds ground beef (I used venison)
- 1 onion, chopped
- 1 green pepper, chopped
- 1 tsp minced garlic
- 8 oz tomato sauce
- 6 oz tomato paste
- 1/4 cup ketchup
- 1 tablespoon brown sugar, optional
- 1 teaspoon prepared mustard
- 1/2 tsp onion salt



1. Brown your meat and onion in a large saucepan.
2. When it is almost completely cooked through, add the green pepper and garlic. Cook for 3-5 minutes more or until the meat is no longer pink.
3. Add everything else and mix well. I added the brown sugar to cut the metal taste of the canned tomato sauce. Otherwise, I couldn't tell it was there.
4. Warm through and serve hot!

**In place of the tomato sauce and paste, you can use 2 cups tomato sauce plus 2 Tablespoons flour. Sprinkle the flour over the cooked meat and mix in before adding the sauce. I used my homemade sauce and omitted the brown sugar. It was fantastic!