

Sloppy Joes #thedecoratedhousewife

Yields 6 to 8 servings.

Meat

2lbs. lean ground beef

One small chopped onion

Chopped sweet peppers, any color

Sauce

1 teaspoon garlic powder

1 teaspoon prepared yellow mustard

1 teaspoon stone ground mustard (optional)

1 tbs Worcestershire sauce (optional)

1 cup ketchup

1 can fire roasted tomatoes

2 tablespoons brown sugar

Salt to taste

Black pepper to taste

Directions

Combine the sauce ingredients and set aside.

Fry the ground beef on medium high heat. Strain. Add the onions and peppers. The meat will continue to brown and crisp.

Pour the sauce into the ground beef and cook until peppers are tender, but not mushy. This will take 15 to 20 minutes. Let sit for a few minutes before serving so the flavor really sets into the meat.