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Artisanal Sloppy Joe Recipe

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## ARTISANAL SLOPPY JOE RECIPE

### Ingredients

- 1 tablespoon olive oil
- 1/2 large onion, diced
- 1/2 green bell pepper, diced
- 2 garlic cloves, minced
- salt and pepper
- 1 pound ground beef
- 15 ounces tomato sauce
- 6 tablespoons Fine Vines® Artisanal Ketchup

### Preparation

1. In a large skillet, heat oil over medium high heat. Add onion, bell pepper, and garlic.
2. Season with salt and pepper. Cook until vegetables are softened, about five minutes.
3. Add ground beef to the skillet and cook an additional five minutes. Add tomato sauce and Fine Vines®
4. Artisanal Ketchup. Simmer until thickened, about 10 minutes.
5. Serve on toasted buns. Filling can be made up to one day ahead.
6. \*Other recommended flavors of Fine Vines® Artisanal Ketchup: Black Truffle, and Grill Smoke.



This delicious recipe brought to you by Cherchies® Specialty Foods  
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