



Sloppy Joe's

4 Kaiser rolls
1 pound ground beef
1 medium white onion, finely chopped
2 garlic cloves, minced
1 large celery stalk, finely chopped
½ cup ketchup
¼ cup Worcestershire sauce
1 cup beer – not dark ale
2 teaspoons mustard
4 teaspoons cider vinegar
Olive oil
Salt & Pepper

- Heat a large skillet with olive oil.
- Add the ground beef and season with salt and pepper.
- Brown meat, stirring occasionally. Drain out the fat.
- Wipe down the skillet and add a little more olive oil.
- Add the onions, celery and garlic and cook for 4 to 5 minutes until vegetables are translucent.
- Return the browned beef to the skillet and mix well.
- Cook for an additional 5 minutes.
- Add the beer, ketchup, mustard, Worcestershire sauce and vinegar. Mix well. Simmer for another 15 minutes in order for flavors to blend.
- Spoon meat over half a roll and cover with the other half.
- Serve and enjoy!