

Sloppy Joe Casserole

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Ingredients:

Loaf of French bread
garlic powder to taste
Approximately 4 TBSP butter
2 # ground beef
½ green pepper, chopped
1 onion, chopped
2 cloves minced garlic
½ tsp oregano
¼ tsp dried mustard
¼ tsp black pepper
¼ tsp cumin
8 oz can tomato sauce
6 oz can tomato paste
½ cup ketchup
¼ cup brown sugar
2 TBSP soy sauce
1 tsp Worcestershire sauce
7 slices sharp cheddar cheese
2.8 oz can French Fried Onions

Directions:

*In a large pot on medium heat, cook the ground beef with the green pepper, onion and garlic, stirring, until the meat is completely cooked.

*Drain the fat from the beef and return to the pot. Add in the oregano, mustard, pepper, cumin, tomato sauce, tomato paste, ketchup, brown sugar, soy sauce and Worcestershire sauce. Mix well.

*Bring the mixture to a boil. Lower the heat, cover, and simmer for 20 minutes. Stir once or twice while simmering.

*While the Sloppy Joe is cooking, preheat oven to 350 degrees. Grease a 9 X 13 baking dish. Cut your bread in half, butter the inside and sprinkle with garlic powder. Arrange the bread in the bottom of your baking dish, buttered side down. Cut the bread if needed to be sure the entire bottom of the dish is covered.

*Cover the top of the bread with the sharp cheddar slices. Once the Sloppy Joe mixture is done, ladle it over the cheese.

*Crush the French onions with your hands and sprinkle over the top of the casserole. Bake for approximately 35 - 40 minutes or until the bread at the bottom has browned and the entire casserole is hot.