

Sloppy Joes

1 lb. ground beef
1/3 of an onion, diced fine
¼ cup chopped celery, approximately ½ a stalk
4 pickle chips diced
1 clove of minced garlic
1 cup ketchup
1 Tablespoon Worcestershire sauce
1 teaspoon ground dry mustard
½ teaspoon salt
1/8 teaspoon black pepper
1 tablespoon apple cider vinegar
One hamburger bun per person (day 2)

Day one: make meat mixture

1. Cook meat in a large saucepan over medium high heat for 5 minutes. As meat starts to render off fat add onion, garlic and celery and cook until meat is no longer pink.
2. When meat is cooked, drain off fat into a small bowl and set aside. Using a masher, crush meat into small pieces.
3. Stir in remaining ingredients except the buns. Heat to boiling, and then reduce to a simmer until the last 5 minutes of class.
4. Spray inside of a plastic container with spray oil. This will help keep sauce from discoloring the plastic as it sits overnight.
5. Transfer the sloppy joe mix to a plastic container labeled with tape and your kitchen and period.

Day 2: heat and eat

1. Get out sloppy joe mix and place in a small saucepan. Heat over medium high heat until completely warm.
2. While heating the mixture, turn on the broiler in your oven too high.
3. Place split buns inside up on a ½ sheet pan.
4. Place the pan in the oven under the broiler and allow the buns to toast slightly.
5. Carefully watch the buns or they will burn. I do not have extras.
6. Place filling evenly on the buns and eat. You may get some chips or extra pickles if you wish.