

## December's Casserole: Sloppy Joe's

### Ingredients

- 1 tablespoon vegetable oil
- 1 lb ground beef
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 yellow onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 2 cloves garlic, minced
- 2/3 cup ketchup
- 1 tablespoon chili powder
- 1 teaspoon dried mustard
- 8 oz tomato sauce
- 1 cup beef or chicken broth
- 2 tablespoons apple cider vinegar
- 2 tablespoons Worcestershire
- 2 teaspoons brown sugar
- 24 oz Sweet rolls
- 1 cup shredded cheddar cheese

Please have your casserole to the coordinator by Dec 10th. After this date, please make the Jan casserole.

### Direction

1. Preheat oven to 375
2. Heat oil over medium-high heat and add beef, 1 salt pepper. Cook, breaking with a spoon, until no pink shows, 6-8 minutes. Drain fat, saving one tablespoon  
\*Beef must be cooked to 160°F
3. In the same skillet cook onions, bell peppers and garlic until softened, 10-12 minutes
4. Add ketchup and cook until ketchup has become a paste, around 5 minutes.
5. Add chili powder, and mustard, cook until fragrant
6. Add tomato sauce, broth, vinegar, Worcestershire and brown sugar and cook until combined
7. Transfer mixture to pan and place rolls on top, until the rolls cover the mixture, cover with cheese
8. Bake until rolls are toasted, and cheese is melted 10-15 minutes

