

# Sloppy Joes



PREPARATION TIME  
5 minutes



COOKING TIME  
15 minutes



PERFECT PARTNER  
coleslaw



Keep any block of cheese fresher longer by wrapping the block with a paper towel that is slightly dampened with vinegar.

The vinegar inhibits the growth of mold without leaving a sour taste.

## SHOPPING LIST

- ground beef • chili beans
- chili sauce • hamburger buns
- jalapeño cheese

## ON HAND

- onion • brown sugar • flour
- chili powder • salt • vinegar

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## INGREDIENTS

- 1 1/2 pounds ground beef
- 1/2 cup chopped onion
- 1 (16-ounce) can mild chili beans
- 2 tablespoons light brown sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon chili powder
- 1 teaspoon salt
- 2 teaspoons vinegar
- 1/2 teaspoon water
- 1 (12-ounce) bottle chili sauce
- 8 sesame seed hamburger buns, toasted
- 1/4 cup shredded jalapeño cheese

SERVES **8**

**COOKIN'**  
*Xpress*

- If you are out of chili powder, substitute 1/4 teaspoon cayenne and 1/4 teaspoon cumin seeds for 1 teaspoon chili powder.

## Make Ahead

You can prepare the beef mixture through step 3 up to 24 hours ahead. Refrigerate in a sealed container until ready to use.

## VARIATION

For a milder version, use Cheddar cheese in place of the jalapeño cheese.

**1** Cook beef and onion in a large heavy skillet over medium-high heat, stirring frequently, until beef is browned and crumbly, about 5 minutes; drain. Stir in chili beans.



**2** Add brown sugar, flour, chili powder, salt, vinegar and water to skillet; mix well.

**3** Stir in chili sauce to skillet. Simmer until heated through, about 10 minutes.



**4** Place bottom half of buns on serving plates. Spoon beef mixture over buns; sprinkle with cheese. Replace tops.