

Texas BBQ Beef Sandwiches



PREPARATION TIME
15 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
tortilla chips



Prolong the life of leftover bell peppers—since they usually spoil within 1 or 2 days once cut. Seed and chop the entire pepper, then freeze unused portions in resealable plastic bags for up to 6 months.

SHOPPING LIST

- cooked beef • bell pepper
- hamburger buns • lemon
- hot pepper sauce

ON HAND

- onion • butter • ketchup
- brown sugar • dry mustard
- Worcestershire sauce • salt

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INGREDIENTS

- 1 tablespoon butter or margarine
- 1 medium onion, chopped
- 1/2 cup chopped green bell pepper
- 1 1/2 pounds cooked beef, shredded
- 2 tablespoons lemon juice
- 1 1/2 tablespoons Worcestershire sauce
- 1 cup ketchup
- 2 tablespoons brown sugar
- 1/2 teaspoon dry mustard
- 1/2 teaspoon salt
- 1/8 teaspoon hot pepper sauce
- 6 large hamburger buns, split

SERVES **6**

COOKIN'
Express

• It's easier to shred the beef with a fork while it's still warm. Refrigerate in an airtight container for up to 5 days.

Make Ahead

Have a special lunch ready to go. Freeze beef and sauce mixture in single-serve containers for up to 3 months.

♦ VARIATION

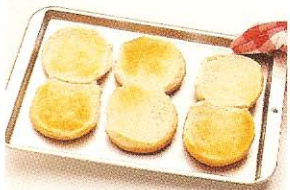
Make these delicious barbecue sandwiches using shredded leftover pork instead of the beef.

1 Heat a large skillet over medium heat; add butter. Add onion and bell pepper. Sauté until tender, about 5 minutes. Add beef. Sauté for 2 minutes.



2 Add lemon juice, Worcestershire sauce, ketchup, brown sugar, mustard, salt and hot pepper sauce to skillet; mix well. Heat, stirring occasionally, until bubbly.

3 Reduce heat; cover. Simmer, stirring occasionally, for 5 minutes. Preheat broiler. Place buns cut sides up on baking sheets. Broil until toasted.



4 Divide beef mixture among buns; replace tops. Serve sandwiches immediately.