

The Ultimate Homemade Sloppy Joes Recipe: Better Than Any Canned Sauce!

1 pound (450g) lean ground beef (85-90% lean)



TIME
30 min

METHOD
Slow cooker

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INGREDIENTS

Main Ingredients:

- 1 pound (450g) lean ground beef (85-90% lean)
- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 medium yellow onion, finely diced
- 1/2 green bell pepper, finely diced
- 3 cloves garlic, minced
- 1 tablespoon tomato paste

Sauce Ingredients:

- 1 cup tomato sauce (8 oz can)
- 2/3 cup ketchup
- 1 tablespoon Worcestershire sauce
- 1 tablespoon brown sugar (or less, if you prefer less sweetness)
- 1 tablespoon yellow mustard
- 1 teaspoon apple cider vinegar
- 1/4 cup water (optional, for adjusting consistency)

Seasonings:

- 1/2 teaspoon kosher salt, or to taste
- 1/4 teaspoon black pepper
- 3/4 teaspoon chili powder
- 1/2 teaspoon dried mustard
- 1/4 teaspoon red pepper flakes (optional, for heat)
- Dash of hot sauce (optional, for additional heat)

For Serving:

6 hamburger buns, preferably toasted

Butter for toasting buns (optional)

Optional Toppings:

Sliced pickles

Shredded cheddar cheese

Diced white onion

Sliced jalapeños (for spice lovers)

DIRECTIONS

1. Preparation (5 minutes): 1. Prep the vegetables: Finely dice the yellow onion and green bell pepper. Mince the garlic cloves.
2. 2. Prepare the sauce mixture: In a medium bowl, combine tomato sauce, ketchup, Worcestershire sauce, brown sugar, yellow mustard, and apple cider vinegar. Stir well to combine and set aside.
3. 3. Toast the buns (optional): If desired, lightly butter the cut sides of the hamburger buns and toast them in a skillet over medium heat until golden brown. Set aside.
4. Step 1: Cook the Beef: 1. Heat a large skillet or Dutch oven over medium-high heat. Add the olive oil and butter.
5. 2. Once the butter is melted, add the ground beef to the skillet.
6. 3. Break the beef apart with a wooden spoon or spatula as it cooks, creating small crumbles.
7. 4. Cook for about 5 minutes until the beef is browned and no longer pink. If using higher-fat beef, drain excess fat, leaving about 1 tablespoon in the pan.
8. Step 2: Add Aromatics: 1. Add the diced onion and green bell pepper to the skillet with the browned beef.
9. 2. Cook for 2-3 minutes, stirring occasionally, until the vegetables begin to soften.
10. 3. Add the minced garlic and cook for an additional 30 seconds until fragrant, stirring constantly to prevent burning.
11. 4. Add the tomato paste and stir to coat the meat and vegetables, cooking for about 1 minute to develop

flavor.

12. Step 3: Add Seasonings and Sauce: 1. Sprinkle the salt, black pepper, chili powder, and dried mustard over the meat mixture. Stir to combine.
13. 2. Pour in the prepared sauce mixture and stir well to incorporate all ingredients.
14. 3. If using, add red pepper flakes or hot sauce at this point for heat.
15. Step 4: Simmer to Perfection: 1. Bring the mixture to a light boil, then reduce heat to low.
16. 2. Simmer uncovered for 10-15 minutes, stirring occasionally, until the sauce has thickened to your desired consistency.
17. 3. If the mixture becomes too thick, add water a tablespoon at a time until you reach your preferred consistency.
18. 4. Taste and adjust seasonings as needed, adding more salt, pepper, or sweetness according to your preference.
19. Step 5: Serve: 1. Remove the skillet from heat once the Sloppy Joe mixture has reached your desired consistency.
20. 2. Spoon the hot Sloppy Joe mixture onto the bottom halves of toasted hamburger buns.
21. 3. Add optional toppings like shredded cheese, pickles, or diced onions if desired.
22. 4. Top with the other half of the bun and serve immediately.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-homemade-sloppy-joes-recipe-better-than-any-canned-sauce/>