

Sweet & Smoky Dr. Pepper BBQ Sloppy Joes: The Comfort Food Upgrade You Didn't Know You Needed

If you're looking for a creative spin on a classic comfort food, these



TIME
3-4 min

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INGREDIENTS

- 1 lb ground beef
- 1 small onion, finely chopped
- 1/2 green bell pepper, finely chopped
- 1 cup Dr. Pepper soda
- 1/2 cup ketchup
- 2 tablespoons tomato paste
- 1 tablespoon Worcestershire sauce
- 1 tablespoon brown sugar
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 4-6 hamburger buns, toasted
- 1 cup shredded cheddar cheese (optional)

Directions:

Cook the Beef: Heat a large skillet over medium heat. Add the ground beef and cook until browned and crumbled. Drain any excess grease.

Sauté the Vegetables: Add the chopped onion and green bell pepper to the skillet. Sauté for 3-4 minutes, or until the vegetables are softened.

Prepare the Sauce: In a small bowl, whisk together the Dr. Pepper, ketchup, tomato paste, Worcestershire sauce, brown sugar, smoked paprika,

garlic powder, onion powder, salt, and pepper until well combined.

Combine and Simmer: Pour the sauce mixture over the beef and vegetables in the skillet. Stir thoroughly to coat everything in the sauce. Reduce the heat to low and let the mixture simmer for 10-15 minutes, stirring occasionally, until the sauce thickens.

Serve: Spoon the sloppy joe mixture onto the toasted hamburger buns. For an extra layer of flavor, sprinkle shredded cheddar cheese over the top. Serve immediately and enjoy the sweet and smoky goodness!

Tips for Perfect Sloppy Joes:

Make It Spicy: Add a dash of hot sauce or a pinch of cayenne pepper to the sauce for some heat.

Upgrade the Buns: Serve on brioche buns for an extra buttery, rich flavor.

Cheese It Up: Swap the cheddar for pepper jack or mozzarella for a different cheesy twist.

Leftovers: Store leftovers in an airtight container in the fridge for up to 3 days. Reheat gently on the stove or microwave.

Why You'll Keep Coming Back:

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10. Why You'll Keep Coming Back: These Sweet & Smoky Dr. Pepper BBQ Sloppy Joes are more than just a meal—they're an experience. Perfect for busy weeknights or casual weekends, this dish is hearty, flavorful, and easy to make. Let me know if this recipe becomes a new family favorite in your household, and don't forget to check out I Wuv Cooking for more delicious inspiration!

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

Original recipe: <https://chefmaniac.com/sweet-smoky-dr-pepper-bbq-sloppy-joes-the-comfort-food-upgrade-you-didnt-know-you-needed/>