

This Sloppy Joe Recipe Tastes Like a Gourmet Steakhouse Burger

Steakhouse Burger Sloppy Joes - Bold, Juicy, and Unforgettable



TIME
30 min

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INGREDIENTS

- 1 cup chicken broth (from a 32-oz carton)
- 2 tablespoons steak sauce (like A.1. or your favorite brand)
- 1 tablespoon Dijon mustard
- 1 lb ground beef
- 2 tablespoons butter
- 8 oz mushrooms, thinly sliced
- 1 cup white onion, coarsely chopped (from 1 small onion)

DIRECTIONS

- 1.** Saut  the mushrooms and onions: Melt the butter in a large skillet over medium heat. Add mushrooms and onions; cook for about 8-10 minutes, stirring occasionally, until deeply golden and softened.
- 2.** Cook the beef: Push the veggies to the side of the pan and add ground beef. Cook until browned, breaking it up as you go-about 6-8 minutes.
- 3.** Deglaze with broth: Pour in the chicken broth to deglaze the pan, scraping up any flavorful browned bits from the bottom.
- 4.** Stir in sauces: Add steak sauce and Dijon mustard. Simmer for 5-7 minutes until thickened and saucy.
- 5.** Serve hot on toasted buns or rolls with your favorite sides.

SWAPS & NOTES

Ground turkey or chicken can sub for beef for a lighter version.

Baby bella mushrooms offer a deeper flavor than white button mushrooms.

Use spicy brown mustard or even yellow in a pinch.

Use plant-based ground and veggie broth-still delicious!

TIPS FOR SUCCESS

Let it reduce : Don't rush the simmering.

The sauce should be rich and clingy, not watery.

Use a sturdy bun : These are juicy-brioche, pretzel, or ciabatta buns hold up best.

Toast your buns to prevent sogginess and add texture.

