

## Get Ready to Get Messy: Classic Sloppy Joes Recipe

: While the mixture simmers, lightly toast the hamburger buns if desired.



**TIME**  
**5 min**

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### INGREDIENTS

- 1 pound ground beef
- 1 medium onion, finely chopped
- 1 green bell pepper, finely chopped (optional)
- 2 cloves garlic, minced
- 1 cup ketchup
- 2 tablespoons Worcestershire sauce
- 1 tablespoon brown sugar
- 1 tablespoon mustard (yellow or Dijon)
- Salt and pepper to taste
- 4-6 hamburger buns
- Pickles (for serving, optional)

### DIRECTIONS

- Cook the : Beef:** In a large skillet over medium heat, add the ground beef. Cook until browned, breaking it apart with a spatula as it cooks. Drain any excess fat.
- Add : Vegetables:** Add the chopped onion and green bell pepper (if using) to the skillet. SautØ for about 5 minutes, or until the vegetables are softened.
- Mix the : Sauce:** Stir in the minced garlic and cook for an additional minute. Then, add the ketchup, Worcestershire sauce, brown sugar, mustard, salt, and pepper. Mix well to combine.
- Simmer:** Reduce the heat to low and let the mixture simmer for about 10-15 minutes, stirring occasionally. This allows the flavors to meld together and the sauce to thicken slightly.
- Prepare the : Buns:** While the mixture simmers, lightly toast the hamburger buns if desired.
- Assemble:** Spoon the Sloppy Joe mixture generously onto the bottom half of each bun. Top with pickles if you like, then place the top half of the bun on.
- Serve:** Serve immediately with your favorite sides, such as potato chips, fries, or a simple salad.

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

Original recipe: <https://chefmaniac.com/get-ready-to-get-messy-classic-sloppy-joes-recipe/>