

Sweet, Sticky, Savory: Dr. Pepper BBQ Sloppy Joes in 30 Minutes

Dr. Pepper Barbecue Sloppy Joes ??



TIME
4 min

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INGREDIENTS

- 1 lb ground beef
- 1 small onion, diced
- 1 small green bell pepper, diced
- 1 cup Dr. Pepper soda
- 1/2 cup barbecue sauce (use your favorite brand!)
- 1/4 cup ketchup
- 1 tbsp Worcestershire sauce
- 1 tbsp brown sugar
- 1 tsp garlic powder
- 1/2 tsp smoked paprika
- 1/2 tsp salt
- 1/4 tsp black pepper
- 6 hamburger buns, for serving

Ingredient Tips & Variations:

Ground Turkey: Swap for a leaner version with just as much flavor.

Peppers: Use red or yellow bell pepper for a sweeter bite.

Spice It Up: Add a dash of cayenne or hot sauce for a little heat.

Extra Toppings: A slice of cheddar, crispy onions, or pickles can elevate this even more.

Instructions:

1. Cook the Ground Beef:
2. Add the Veggies:
3. Make the Sauce:

4. Simmer to Perfection:

5. Assemble the Sloppy Joes:

Tips for Sloppy Joe Success:

Let It Simmer: The longer it simmers, the more the flavors meld-10 minutes is the sweet spot.

Use Sturdy Buns: A crusty bun holds up better to the juicy filling.

Double the Batch: This is freezer-friendly! Make extra and save some for later.

Serving Suggestions & Pairings:

A simple slaw or side salad

Potato wedges or crispy fries

A cool drink like The Slippery Drank-sweet, creamy, and perfect for washing down that BBQ flavor

Crockpot Nacho Dip - cheesy and irresistible

Dorito Casserole - bold, cheesy, and fun

Easy Turkey Wings - a soul food side that complements beautifully

DIRECTIONS

1. **Cook the Ground Beef:** In a large skillet over medium heat, cook the beef until browned, breaking it up as it cooks. Drain excess fat.
2. **Add the Veggies:** Toss in the diced onion and green bell pepper. Cook for 3-4 minutes until they begin to soften and smell amazing.
3. **Make the Sauce:** Add Dr. Pepper, barbecue sauce, ketchup, Worcestershire, brown sugar, garlic powder, smoked paprika, salt, and black pepper. Stir to combine.
4. **Simmer to Perfection:** Reduce heat and let the mixture simmer for 10-15 minutes. Stir occasionally until the sauce thickens and clings beautifully to the meat.
5. **Assemble the Sloppy Joes:** Spoon generous portions of the sloppy joe mixture onto buns. Serve warm with your favorite sides and a cold drink.
6. **Tips for Sloppy Joe Success:** Let It Simmer: The longer it simmers, the more the flavors meld-10 minutes is the sweet spot.
7. **Use : Sturdy Buns:** A crusty bun holds up better to the juicy filling.
8. **Double the : Batch:** This is freezer-friendly! Make extra and save some for later.
9. **Serving Suggestions & Pairings:** These saucy Dr. Pepper Sloppy Joes go great with:
10. A simple slaw or side salad
11. Potato wedges or crispy fries
12. A cool drink like : The Slippery Drank-sweet, creamy, and perfect for washing down that BBQ flavor
13. Make it a party platter with crowd-pleasers like:

14. Crockpot : Nacho Dip - cheesy and irresistible
15. Dorito : Casserole - bold, cheesy, and fun
16. Easy : Turkey Wings - a soul food side that complements beautifully
17. Make-Ahead, Storage & Freezing Tips: Fridge: Store leftover filling in an airtight container for up to 4 days.
18. Reheat: Microwave or warm on the stovetop with a splash of water or soda to loosen the sauce.
19. Freeze: Let it cool completely, then freeze in bags or containers for up to 3 months.
20. More Recipes You'll Love: If you loved these saucy, savory sandwiches, check out:
21. This : Tomato Skillet with Okra and Sausage - rustic and hearty
22. Easy : Turkey Wings - oven-roasted and fall-off-the-bone tender
23. Dorito : Casserole - cheesy, crunchy, weeknight gold
24. Final Thoughts: These Dr. Pepper Barbecue Sloppy Joes are sweet, savory, and straight-up delicious. The soda adds a caramelized complexity that takes these way beyond your average weeknight meal. It's fast, flavorful, and guaranteed to be a hit with kids and adults alike.

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

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