

Amish Sloppy Joes Recipe for an Easy Family Dinner

1 green bell pepper, chopped



TIME

5 to 10 min

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INGREDIENTS

- 1 pound ground beef
- 1 onion, chopped
- 1 green bell pepper, chopped
- 1/2 cup ketchup
- 2 tablespoons brown sugar
- 1 tablespoon mustard
- 1 tablespoon vinegar
- Salt, to taste
- Black pepper, to taste
- Hamburger buns, for serving

DIRECTIONS

1. Cook the beef: In a large skillet over medium heat, cook the ground beef until browned.
2. Add the vegetables: Add the chopped onion and green bell pepper.
3. Cook until the vegetables are softened.
4. Make the sauce: Stir in the ketchup, brown sugar, mustard, vinegar, salt, and black pepper.
5. Simmer: Cook for another 5 to 10 minutes, until the mixture is heated through and the flavors come together.
6. Serve: Spoon the sloppy joe mixture onto toasted hamburger buns and serve warm.

SWAPS & NOTES

Ground beef is the classic choice here because it gives the filling its rich, hearty flavor, but ground turkey can also work if you want a lighter option.

The onion and green bell pepper add texture and flavor that make the filling taste more complete and homemade.

Ketchup, brown sugar, mustard, and vinegar create that signature sweet-savory-tangy sloppy joe flavor, so even though the sauce is simple, it still has plenty of character.

Toasting the hamburger buns is a small step that makes a big difference.

TIPS FOR SUCCESS

Drain excess grease from the beef if needed so the filling does not feel too heavy.

Let the mixture simmer for a few minutes after adding the sauce so the flavors blend and the filling thickens slightly.

Taste before serving and adjust the salt, pepper, or vinegar if needed based on your preference.

Toast the buns just before serving so they stay sturdy and hold the filling better.

