

My Famous Sloppy Joes

This recipe serves 4 and takes about 30 minutes from start to finish.



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10 min

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INGREDIENTS

- 1 lb ground beef
- 1 cup ketchup
- 1/4 cup onion, finely chopped
- 2 tbsp brown sugar
- 1 tbsp Worcestershire sauce
- 1 tsp garlic powder
- Salt and pepper to taste
- 4 hamburger buns

DIRECTIONS

- 1. Brown the : Beef:** In a large skillet over medium heat, brown the ground beef until fully cooked. Make sure to break it apart with a spatula. I always remember my mom saying, "Don't rush this step; let the beef get nice and brown!"
- 2. Add the : Aromatics:** Stir in the chopped onion and cook until translucent. The smell of onions cooking is one of my favorite kitchen scents-it brings back so many memories!
- 3. Mix in the : Sauce:** Add ketchup, brown sugar, Worcestershire sauce, garlic powder, salt, and pepper. Stir well to combine. This is where the magic happens; the colors and aromas will make your mouth water!
- 4. Simmer:** Let the mixture simmer for about 10 minutes, stirring occasionally. This allows the flavors to meld beautifully. I often find myself sneaking a taste during this step-it's just too good!
- 5. Serve:** Spoon the mixture onto hamburger buns and enjoy! I like to serve mine with a side of crispy potato chips for that perfect crunch.

TIPS FOR SUCCESS

Spice It Up: If you like a little heat, add some diced jalapeños or a splash of hot sauce to the mix.

Make It Vegetarian: Substitute the ground beef with lentils or a plant-based meat alternative for a delicious vegetarian version.

Leftover Magic: Use any leftovers in a baked potato or as a topping for nachos.

What I Serve With This Recipe Sloppy Joes are best enjoyed with a side of classic coleslaw.

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Original recipe: <https://chefmaniac.com/my-famous-sloppy-joes/>