



STEAKHOUSE SLOPPY JOE SANDWICHES

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- 1 tablespoon olive oil
- 1 large red onion
- 1 tablespoon minced garlic
- 1 large red or yellow bell pepper, finely diced
- 2 pounds ground beef
- 2 tomatoes, diced
- 1/2 cup BLiS Blast Steak Sauce
- 1/2 cup ketchup
- 1 tablespoon chili powder
- 1 teaspoon paprika
- 1/2 cup packed parsley, chopped
- · Kosher salt and fresh ground pepper, to taste
- 8 Kaiser burger buns, sliced in half
- Fresh coleslaw, to garnish

RECIPE:

On stovetop in a large sauté pan over high heat, warm oil then caramelize onion and garlic. Add pepper and cook until tender. Crumble ground beef into the pan and stir frequently until the meat is just browned. Turn down heat and add tomatoes, BLiS Steak Sauce, ketchup, seasonings and parsley. Stirring intermittently, cook for an additional 10-15 minutes, or until desired consistency achieved. Set aside to cool for 5 minutes before serving.

Lightly butter and toast the Kaiser burger buns, load with the Steakhouse Sloppy Joe burger mix, and top with coleslaw. Serve alongside grilled sweet corn and a creamy potato salad, or your favorite summer side dish.