

U The Lexingtonienne U

SLOPPY JOES

- 1/2 onion, finely chopped
- 1 stalk celery, finely chopped
- 1/2 green bell pepper, finely chopped
- 1/2 red bell pepper, finely chopped
- 3 garlic cloves, minced
- 1 pound or so ground beef (doesn't have to be exact)
- 1 fresh tomato, peeled, seeded, and chopped (you could also use canned or even leave this out)
- 1/2 C beer
- 2/3 C barbecue sauce
- 5-6 dashes Worcestershire sauce
- Salt & pepper to taste (I went light on salt and heavy on pepper)
- Hamburger buns
- Butter

Heat a large skillet or saute pan over medium-high heat. When pan is hot, add about 1 tablespoon canola or vegetable oil, or enough to coat the pan. Add onions, celery, and bell peppers, stirring often. Salt & pepper to taste. Cook until veggies are softened. Add garlic and cook, stirring occasionally, about 5 more minutes. Transfer veggie mixture to a bowl and set aside. Add ground beef to pan, salt & pepper to taste, and cook over medium-high heat until browned, breaking up with a spatula or wooden spoon. Add tomato and stir together. When beef is browned, drain off any excess fat, then add veggie mixture back in, combine thoroughly. Add beer, barbecue sauce, and Worcestershire sauce. Bring to a boil, then turn down to a simmer, cover partially, and cook for about 15 minutes, stirring every few minutes, or until the sauce is thickened.

When you are ready to serve, heat a separate skillet over medium-low heat. Add a pat of butter. When it melts and sizzles, place the halves of your hamburger buns facing down in the skillet and cook for a few minutes, until the buns get nice 'n' toasty. Transfer to plates, smother with Sloppy Joes mixture, and serve.

