

MAIN COURSES

Sloppy Joes



INGREDIENTS

6 lb - hamburger
1 ½ C - onion, diced
1 ½ C - celery, diced
1 pint - ketchup
1 ½ C - water
1 1/3 T - Worcestershire Sauce
1 tsp - dry mustard
salt & pepper

MAKES

24 servings

DIRECTIONS

In large fry pan, season hamburger with salt and pepper and brown. Drain off any excess fat.

Remove hamburger and gently sauté onion and celery until tender. Return hamburger and remaining ingredients to the pan and simmer all together for 30-45 mins.

Serve with buns, pickles, and Sterzing's potato chips.

Note: Freezes well. Sometimes to save time, we use two fry pans and brown hamburger in one and sauté onions and celery in the other and then mix them all together.