**Main Courses**

Sloppy Joes

**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.

**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**

