Ingredients

* 1 pound ground beef
* 1 small onion, finely chopped
* 1 (8 ounce) can tomato sauce
* 1/2 cup ketchup
* 1 tablespoon brown sugar
* 1 teaspoon ground mustard
* 1 tablespoon white vinegar
* 1 tablespoon [Worcestershire sauce](http://amzn.to/2mvCYoa)
* Salt and freshly ground black pepper
* 8 Sandwich buns, split

[**US Customary**](https://www.culinaryhill.com/the-best-sloppy-joes/) - [Metric](https://www.culinaryhill.com/the-best-sloppy-joes/)

Instructions

1. In a large saucepan or Dutch oven over medium-high heat, combine beef and onion. Cook until the meat is mostly browned, about 5 minutes. Drain well.
2. Meanwhile, in a small bowl whisk together tomato sauce, ketchup, brown sugar, mustard, vinegar, Worcestershire, 1/4 teaspoon salt, and 1/8 teaspoon pepper.
3. Pour sauce ingredients over drained beef and stir until evenly coated. Cover and simmer 20 minutes, stirring occasionally. Serve in buns.