



Memphis Inspiration BBQ Sauce Sloppy Joe's

Change up the classic with these Indigo Lake Memphis Inspiration BBQ Sauce Sloppy Joe's. These homemade juicy Sloppy Joe's have great taste served on toasted buns and are great for lunch or dinner.

Ingredients

1-pound lean ground beef, ¼ cup chopped onion
¼ cup chopped green bell pepper
¾ cup Memphis Inspiration BBQ Sauce
1 tablespoon brown sugar
1 teaspoon yellow mustard
½ teaspoon garlic powder
Hamburger Buns

Directions

Heat a large skillet over medium heat. Cook and stir ground beef in the hot skillet until some of the fat starts to render, 3 to 4 minutes. Add onion and bell pepper; continue to cook until vegetables have softened, and beef is cooked through, 3 to 5 more minutes.

Stir in Memphis Inspiration Sauce, brown sugar, mustard, and garlic powder; season with salt and pepper. Reduce heat to low and simmer for 25 to 30 minutes.

Divide meat mixture evenly among hamburger buns and serve.

Enjoy Vorasciously!

Notes:

Toast the buns for added flavor.

Prep Time: 5 minutes
Cook Time: 30 minutes
Total Time: 35 minutes

