



# SLOPPY JOES

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## INGREDIENTS

2lbs Ground Beef  
2-3 TB Minced Garlic  
1/2-3/4 Cup Onion,  
chopped  
1/2 tsp Garlic Powder  
1/2 tsp Paprika  
1/2 tsp Pepper  
3 TB Worcestershire  
1.5 tsp Mustard  
1/4 Cup Brown Sugar  
1 and 1/4 Cup Ketchup  
1/4 Cup water

## DIRECTIONS

1. Chop the onions and garlic and add to a mixing bowl. Stir in Garlic Powder, Paprika, Pepper, Worcestershire, Mustard, Brown Sugar, Ketchup, and Water. Mix until all ingredients are mixed together and set aside.
2. Next, brown meat for roughly 5 minutes (no need to cook all the way through but browned).
3. Add browned meat to the crock pot and then pour sauce over top. Stir together.
4. Cook on low for 5 hours or on high for 2-3 hours.
5. Serve with over a potato with sour cream, cheese, and green onions OR on a sandwich Bun!

## NOTES

My family hunts deer so I use the recipe often with Ground Venison. Any ground meat works well here!