

Sloppy Joe Sauce

These sandwiches were popular in the 1970's in every elementary school cafeteria. Here you can make your own version.

Makes 4 sandwiches

2 tbsp	olive oil
2 cloves	garlic cloves, minced
1-pound	ground beef (80%)
8 oz	tomato sauce
1/2 cup	ketchup
3 tbsp	brown sugar
2 tbsp	Worcestershire sauce
1 tsp	prepared mustard
1/2 tsp	garlic powder
1/4 tsp	onion powder
	Ground pepper
4	hamburger buns, toasted slightly
1/4 cup	sliced, pickles

1. In a skillet on medium heat olive oil and garlic for a few minutes, being careful not to let the garlic brown. Add ground beef and cook until no longer pink, about 4 minutes. Drain fat. Set aside.
2. In a medium bowl, combine, tomato sauce, ketchup, brown sugar, Worcestershire sauce, mustard, garlic powder, onion powder and black pepper until well combined. Pour over meat, on medium heat. Stirring until blended well and heated throughout.
3. Place toasted bun on a plate and spoon sauce onto the bottom of the bun, top with a slice of cheese and a pickle slice. Top with the bun. Serve hot.