

Old-Fashioned Sloppy Joes

makes 6-8 servings

1 pound ground beef

1 medium onion, chopped

2 celery stalks, chopped

10-ounce package of mushrooms (button or baby bella), sliced thin

2 cloves garlic, minced

8 ounces tomato sauce

1/4 cup ketchup

1 Tablespoon cider vinegar

1 1/2 teaspoons Worcestershire sauce

1 Tablespoon sugar

1/8 teaspoon black pepper

1 tsp salt

8 hamburger buns

In a large skillet over medium-high heat, brown the beef. Remove to paper towels and wipe the excess fat from the pan.

Still over medium-high heat, cook the onions in the beef fat until they are softened and translucent, about five minutes. Add the celery and mushrooms, and cook until the mushrooms have released all their moisture and turned golden brown in spots, about eight minutes. Add the garlic and saute until fragrant, about thirty seconds.

Return the ground beef to the pan, and add the remaining ingredients.

Cover and simmer for 20 minutes. If the sauce is too thin, simmer uncovered for another 5-10 minutes until the desired thickness is reached.

Serve on hamburger buns.