



Sloppy Joes with Beef & Bacon

The secret ingredient gives it a touch of sweetness

- 3 strips smoked bacon
- 1 cup chopped onions
- 1 cup chopped red bell peppers
- 1 jalapeno, with seeds or seeded, minced
- 1 clove garlic, minced
- 1 teaspoon (each) dried thyme; Italian seasoning
- 1-pound organic ground beef
- 1 (15 oz.) can crushed tomatoes
- 1/4 teaspoon ground black pepper
- 1/3 cup white grape juice or wine
- 1 teaspoon chili powder
- 2 Tablespoons ketchup
- 3 Tablespoons Worcestershire sauce
- 1 Tablespoon light brown sugar
- 1/4 cup dried cranberries
- 1/4 cup chopped parsley or as desired
- 6 Brioche burger buns, toasted if desired

Serve with pickle slices, tomato slices, golden pepper slices, and potato chips.

1. Cook bacon strips in 3.5-quart Dutch Oven Pot until crispy; remove from pot to paper lined plate; cool; and crumble. Leave about 1 Tablespoon bacon drippings in pot.
2. Add onions, bell peppers, jalapeno peppers, garlic, thyme, and Italian seasoning. Cook over medium heat until beginning to soften, about 5 minutes.
3. Add ground beef, breaking into small chunks, cook until browned about 6 to 8 minutes. Stir in crushed tomatoes; sauté 1 minute.
4. Season with black pepper. Stir in white grape juice, chili powder, ketchup, Worcestershire sauce, brown sugar, cooked bacon pieces, and cranberries. Bring to a boil; reduce heat to medium low. Cook to reduce the liquid and thicken the sauce about 15 minutes. Stir in chopped parsley.
5. Serve Sloppy Joes on buns topped with pickles. Serve as desired with side dishes of tomato slices, gold pepper slices, and potato chips. Serves: about 6

Cook's Note: Did you guess that the secret ingredient was dried cranberries?

About the Recipe: Sloppy Joes are comfort food at its best. Soft squishy burger buns are filled with ground beef, covered with a sweet tangy tomato sauce with just a hint of bold flavor. It will remind you of a burger filled with lots of yummy add-ons. Serve topped with flavorful pickle slices and add some potato chips on the side. It's a great recipe to double and make for a crowd.