

Sloppy Joes

from Leah Smith

this is Dave's favorite recipe – he often requests it for his birthday!

4 lbs ground beef or turkey
2-3 onions, chopped
1 green pepper, chopped
3-4 cloves garlic, minced
2-3 t. chili powder
salt & pepper to taste
2-10 drops hot sauce (Tabasco)
2 huge cans (26 oz. each 'family size') Campbell's tomato soup
2 huge cans (28 oz. each) diced tomatoes, drained

Sauté onions until soft and translucent. Add green pepper and garlic, sauté a few more minutes. Add meat; cook until no longer pink. Drain well. Throw all ingredients into a crockpot and simmer all day on low (or simmer 2 hours on the stove). Serve over buns.

This makes a lot! Freeze some, and save for the recipe below...

Sloppy Joe Casserole

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40 oz. ground turkey (2 pkgs)*
2 (15½ oz.) cans sloppy joe sauce *
1-1½ c. shredded cheddar cheese
2 c. Bisquick
2 eggs, beaten
1 c. milk
1 T. sesame seeds

Sauté onion until soft and translucent. Add meat; cook until no longer pink. Drain well. Stir in sloppy joe sauce; mix well. Spread mixture in a lightly greased 13x9 baking dish. Sprinkle with cheese. In a bowl, combine Bisquick, egg, and milk just until blended. Pour over cheese to cover casserole. Sprinkle top with sesame seeds. Bake 25 minutes at 400 degrees, or until golden brown.

* If using your own homemade sloppy joe (like from recipe above), omit first 2 ingredients and follow these steps instead.

Lightly grease a 13x9 baking dish. Fill ½ way up with sloppy joe. Sprinkle with cheese. In a bowl, combine Bisquick, egg, and milk just until blended. Pour over cheese to cover casserole. Sprinkle top with sesame seeds. Bake 25 minutes at 400 degrees, or until golden brown.

Serves 8

The casserole also freezes well, and bakes relatively well after thawing. It can be frozen baked or unbaked.