

# Nan's Sloppy Joe's



Nan was inspired by her visit to Sloppy Joe's in Key West and the great Sloppy Joe she had so, she had to come up with a similar recipe at home. For ease of preparation, I use my small food processor to chop the veggies in this dish. This is really good!

- 1 T olive oil
- 1 cup onion, finely chopped
- 1/2 cup celery, finely chopped
- 1/2 cup carrot, finely chopped
- 2 cloves garlic, minced
- 1 1/4 lbs ground beef or turkey
- 1/2 ketchup
- 1 T Worcestershire sauce
- 2 cups Nan's Naughty And Nice Bloody Mary Mix And Recipe Boost
- 1 T red wine vinegar
- 1 T brown sugar
- 1 pinch of ground clove
- 1/2 teas dried thyme
- 1 pinch of cayenne pepper or to taste
- Black pepper to taste
- 4 hamburger buns

Heat oil, a carrots, celery and onion and sauté for 5 minutes. Add the garlic and cook for 1 minute, be careful not to burn the garlic. Remove vegetables to a bowl. In the same pan, add 1/2 teas salt, brown meat adding oil if necessary. Return vegetables to pan, add ketchup, Nan's, Worcestershire sauce, vinegar and brown sugar. Stir, add ground clove, thyme and cayenne. Simmer for 30 minutes, adjust seasonings if need and serve on buns. Enjoy!