



Recipe # 012

## Sloppy Joes

(Original recipe)

<b>Approximate servings</b>	450
<b>Portion size</b>	½ cup

Ingredient	Instruction	Amount
Ground turkey or ground beef		54 pounds
Yellow onions	peeled and diced	15 pounds
Green bell peppers	cored, seeded and diced	5 pounds
Kidney beans	drained and rinsed	8 cans
BBQ sauce (see Basics recipe # 26)		6 quarts
Salt		⅓ cup
Whole wheat hamburger buns		450
Iceberg lettuce	shredded	10 pounds

### *Per serving:*

½ cup Sloppy Joe mixture  
 1 wholewheat hamburger bun  
 ¼ cup shredded lettuce

### Method

- Pour a small amount of water into the tilt skillet and heat to 350°F.
- Add the turkey or beef and cook until no trace of pink remains, stirring and breaking up the meat as it cooks.
- While the meat is cooking, combine the barbecue sauce and all of the drained beans in two 5-gallon containers. Blend with the immersion blender until smooth.
- Pour off all liquid from the skillet and add the onions and green peppers. Cook, stirring, until any remaining liquid is cooked off, the meat begins to brown and the veg has softened.
- Add the bean sauce puree to the skillet.
- Bring to a boil and adjust the heat to simmering. Cook until thickened, about 10 to 15 minutes.
- Transfer to deep hotel pans, cover and store in the hot boxes.
- To serve: put ½ a cup of the Sloppy Joe mixture on a bun and top with ¼ cup lettuce.