



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

DR. PEPPER SLOPPY JOES

2 tablespoons olive oil	1 cup Dr. Pepper soda
1 medium red onion, thinly sliced	¼ cup water
1 pound ground beef	½ cup sliced mild banana peppers, roughly chopped
1 can (6 ounces) tomato paste	Salt and ground black pepper to taste
3 cloves garlic, minced	8 soft hamburger buns
1 tablespoon Worcestershire sauce	

1. In large skillet, heat olive oil over medium-high heat. Add red onions and sauté for 4 to 5 minutes or until onions are softened and dark in color.
2. Crumble ground beef into skillet and cook over medium-high heat, stirring often with wooden spoon to break up meat into small pieces, until meat is cooked through and no pink remains. If necessary, drain off excess fat.
3. Add tomato paste, garlic, and Worcestershire; cook stirring occasionally for 3 to 4 minutes or until mixture begins to thicken.
4. Stir in soda and water; cook for 6 to 8 minutes or until bubbly.
5. Remove from heat and add banana peppers. Season with salt and pepper to taste.
6. Scoop mixture onto buns and serve!

Make 8 servings.

