

CHOLULA[®] HOT SAUCE

Cheesy Sloppy Joes

WHAT'S NEEDED

Ingredients:

- 1 tbsp. canola oil
- 1 cup Spanish onion, chopped
- 3 - 4 cloves garlic, finely chopped
- 1 small jalapeño (or Serrano chili), finely chopped
- 1 pound ground beef
- 8 ounces ground pork
- 1 cup canned, crushed tomatoes
- 2 tbsp. tomato paste
- 3 tbsp. brown sugar
- 2 tbsp. Cholula Chipotle Hot Sauce
- 2 tsp. Worcestershire sauce
- 4 slices pepper jack cheese
- 4 large hamburger buns
- salt and pepper to taste

HOW TO MAKE

Preparation - 4 servings

1. In a medium bowl, combine crushed tomatoes, tomato paste, brown sugar, Cholula Chipotle Hot Sauce and Worcestershire sauce. Set sauce aside.
2. Heat oil in a large pan over medium-high heat. Add onion and jalapeño. Season with salt and pepper. Lower heat to medium and sauté until onions start to become translucent, about 10 minutes. Add garlic and cook until light brown and tender, about 3 minutes.
3. Generously season the ground beef and ground pork with salt and pepper and add to the pan. Cook through, about 10 minutes.
4. Add the sauce to the pan and gently simmer for another 20 - 30 minutes or until the sauce becomes thick.
5. Spoon a generous amount of the meat on a warmed hamburger bun. Top with a slice of pepper jack cheese.

