

Guinness Sloppy Joes

Ingredients

1 package of Steakhouse Elite ground beef (any variety)
1/2C yellow onion
1/2C shredded carrots
1/2C diced mushrooms
1/2C diced celery
1/2C diced bell peppers
1/2C fresh diced tomatoes
1/4C tomato paste
1T Worcestershire
1T Dijon mustard
1/4C ketchup
1/2C beef broth
1C Guinness beer
Cheddar cheese
Brioche buns

Instructions:

In a large skillet, sauté Steakhouse Elite beef until almost completely browned. Drain if desired. Add to pan with beef: onion, carrots, mushrooms, celery, bell peppers and tomatoes and cook on medium high for 4-5 minutes until softened.

Lower heat to medium and add tomato paste, Worcestershire, Dijon mustard and ketchup. Mix well and add beef broth and beer. Let simmer until liquid is reduced by half, leaving a slightly watery but paste-like consistency.

Spoon onto a Brioche bun and top with sharp cheddar.