Masala Sloppy Joes

written by The Recipe Exchange | June 11, 2021

Ingredients

1lb of lean ground meat (I used chicken)
4-5 slices of bacon chopped
1 medium onion chopped small
1-2 green serrano chilies chopped (seeded or not)
1 bell pepper chopped (or 1 cup frozen chopped bell peppers are fine)
1Tbs of grated fresh ginger (see note)
2-3 cloves of fresh garlic grated (see note)
1 Tbs of brown sugar (or more if you like it extra sweet)
1 cup chicken or beef broth (or bullion/water equivalent)
1 cup of your favorite spaghetti sauce
2 tsp of Garam Masala
1 tsp of ground cumin
1/2 tsp of turmeric
1 tsp red chili flakes (or to taste)
some seasoning salt to taste (I used Lawry's)
black pepper (to taste)
2 Tbs of Worcestershire sauce
1 Tbs plus 1 tsp of malt vinegar (or red wine vinegar)

Directions

Start by rendering your chopped bacon. After it becomes crispy, drain onto a plate and reserve 2Tbs of the bacon fat in the frying pan to use to cook the dish.

Add your lb of ground meat into the 2Tbs of bacon oil in the pan. Allow the meat to brown well and caramelize. The best way to caramelize meat is to allow it sear in the pan without moving it around too much. Then turn as it browns. Next add your chopped onions and serrano chilies. Saute for 2 minutes.

Add your fresh ginger and garlic or the Ginger/Garlic Paste and cook for another 2 minutes.

Add your dry seasoning next (garam masala, seasoning salt, turmeric, chili flakes, cumin, brown sugar). Saute for 2 minutes.

Next add your fresh or frozen bell pepper. I used a mix of frozen peppers because I personally like the colors in the dish, but green bell pepper is fine.

Mix the liquids for the sauce (chicken broth, Worcestershire sauce, vinegar and spaghetti sauce) and pour over the meat.

Cook on med-high heat for 10-15 minutes or until the liquids cook out. You should have a moist, but not wet sloppy joe filling when it is done. Taste

for seasoning before you turn off the stove.