

Sloppy Joe's

- 1 Large Sweet Onion chopped
- 2 Sweet Peppers (1 Green 1 Red for colorful mix)
- ½ to 1 Cup Celery chopped
- 2 T Olive Oil or Other Cooking Oil
- 4 - 5 lbs Ground Venison (I use beef when cooking for people I'm unsure like venison)
- 2-4 Cloves Chopped Garlic
- 1 Medium Sized Container of Ketsup
- 2 T Mustard
- 1 Cup Sweet Pickle Relish
- 1 Lg Can Diced Tomatoes
- Salt & Pepper to taste

Chop onion, peppers and celery as coarsely as you prefer. Heat cooking oil in pan and add chopped vegetables. Fry until begin to lightly brown. Add ground venison or beef in small amounts making certain you break it up as it cooks so you get a good sloppy Joe consistency with no lumps. Add garlic during this process. When lightly browned add ketsup, mustard, sweet relish and tomatoes and blend thoroughly with meat mixture. Add a little salt and pepper, more as needed as cooking. Simmer or slow cook for at least one to three hours, longer if desired, to a rich consistency. Add liquid (ketsup, broth or water) during cooking if mixture seems too dry, otherwise it will tend to burn.