



Wild Sloppy Joes

This is an excellent recipe to use up the ground meat in the bottom of your freezer; it is a really big favourite with the younger outdoor enthusiasts.

I guess this recipe would feed about 6 people, but I usually make it in much larger batches to be frozen in plastic containers for use at the hunt/fish camp. It provides a very hearty quick meal for tired anglers and hunters who want a minimum of dishes to clean!

Ingredients for Sloppy Joes

2 lbs of Wild LEAN Ground Meat (Deer, Moose, Bear, Whatever)
1lb of loose Italian Sausage (Mild, Medium or Hot - Your Choice)
1 cup fine chopped Green Onions (including tails, or use regular onions)
2 cups (1/2lb) of sliced Mushrooms
1 Jar (24oz) Chilli Sauce
1 cup Ketchup
2 Tbs Worchester Sauce
2 Tbs Horseradish
1 Tbs Hot Sauce (Optional)
2 Cloves fine minced Garlic (or use the prepared garlic in a jar)
1 Tsp Celery Seeds
1 Tsp Salt (optional)
1/2 Tsp Black Pepper (to taste, may want to add more)
1 cup grated Italian Cheese (I use the 4 cheese blend)
1 cup grated Old Cheddar Cheese
12 Buttery Dinner Rolls
1/4 cup Cooking Oil (to use when browning ground **meat**)

Instructions

Brown the meat and sauté the onions and mushrooms. Combine the first 13 ingredients in a large pot and simmer for a while. Stir in the Italian Cheese just before serving because it burns easily. Place a split Dinner Roll in a bowl and heap Sloppy Joe mixture on it, top with grated Cheddar Cheese. Goes well with Hot Sauce and Beer! Enjoy

Mike Schenk 2013