

Sloppy Joes

(Serves 20)

INGREDIENTS:

- 8 lbs. Hamburger
- 4 Large Cans (26.5 oz. each) Hunts Manwich
- 2 Onions (diced)
- 2 Green Peppers (diced)
- 32 (4 - "8 Packs") Kaiser Rolls
- Serve with Chips & Kosher Pickles to Keep it Simple or Potato Salad/Cole Slaw

EQUIPMENT:

- Dutch Oven, Dutch Oven Tools & Oven Mitts
- Charcoal Briquettes
- Tongs for Charcoal & Means to Light Charcoal
- Cutting Board
- Paring Knife
- Bowl to Stage Diced Veggies
- Spatula
- Metal Serving/Cooking Spoon

PREPARATION: *(Charcoal: 18/Under & 9/Top)*

- Pre-Heat Dutch Oven
- Brown, Chop/Crumble Hamburger
- Add Vegetables When Hamburger Partially Done, Finish Cooking & Drain Grease
- Add Manwich, Bring to a Low Boil, Simmer for 15-20 Minutes, and Serve

TIPS:

- Serve on Plate with Bun Upside Down *(mix less likely to soak through thicker top of Bun than thinner Bottom of Bun)*
- Have Plan to Set Dutch Oven (AND LID) on Clean & Burn Resistant Surface (Cookie Sheet/Sacrificial Plank) to Serve AND NOT Burn Those Being Served