

TOM'S GARDEN

Different
by being
BETTER!

HOT PEPPER SPECIALTIES

Upper Bellbrook Rd. • Xenia, Ohio

Sloppy Toms

Ingredients

- 1 lb ground beef (ground turkey works great too)
- 1 stalk celery, chopped
- 1 small onion, chopped
- 3 medium cloves garlic, chopped
- ½ cup diced green pepper
- 2 tablespoons Tom's Garden Man Sauce (more if you like it really hot!)
- 1 (8 ounce) can tomato sauce
- ¼ cup ketchup
- ¼ cup barbecue sauce (your favorite, we use KC Masterpiece)
- 1 tablespoon firmly packed brown sugar
- 1 teaspoon dry mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon vinegar

Directions

In a large skillet, brown ground beef, celery and onion and garlic.

Drain the fat, who needs it?.

Stir in remaining ingredients, simmer covered, 15-20 minutes, stirring occasionally.

If Toms appear too 'loose', leave cover off and let moisture evaporate.

Cook until it's the consistency you like for serving on toasted buns, with french fries and cole slaw.