

Easy Entertaining: Sloppy Joe's and Cole Slaw

Sloppy Joe's

1 onion, chopped
1 garlic clove, minced
1 cup carrots, grated
1 cup mushrooms, chopped
8 oz. tomato sauce
1 lb. hamburger
2 tbsp red wine vinegar
2 tbsp ketchup
1 tbsp molasses
1 tsp Worcestershire sauce
1 tsp paprika
1 tsp chili powder
salt and pepper
4-6 hamburger buns

Directions:

1. On medium-high heat, brown hamburger. Add onion, garlic, carrots and mushrooms. Cook for 5 minutes.
2. Add the rest of the ingredients (except the hamburger buns!). Bring to a simmer, then reduce heat to low. Cover pan and let simmer for 15 minutes or more.
3. Toast hamburger buns under broiler until nicely browned. Spoon meat onto buns. Serve with Cole Slaw.

Cole Slaw

1 pound shredded cabbage
20 oz. crushed pineapple, in juice
3/4 cup light mayo
2 tbsp white vinegar

Directions:

1. Combine the cabbage and pineapple (including juice) in a large bowl. Mix well.
2. Add mayo and vinegar. Mix well.
3. Cover and refrigerate at least 2 hours before serving.