

Spicy Sloppy Joes

When you want sloppy joes, but you don't want the same old sloppy joes (and you like a bit of heat), make this your go-to recipe.

Ingredients

- 3/4 pound (12 ounces) ground beef
- 14 ounces chorizo
- 3/4 white or yellow onion, finely diced*
- 1 small to medium poblano pepper, seeded and finely chopped*
- 1 jalapeño pepper, seeded and finely chopped*
- 1 cup beer
- 3/4 cup ketchup
- 1 Tbs brown sugar
- 2 tsp granulated garlic
- 1 1/2 tsp chili powder
- 1/2 tsp mustard powder

*See notes

Method

1. Add the chorizo and ground beef to a large, deep frying pan and cook, breaking it up with a spatula, until it is completely cooked.
2. Add the onion and peppers, and cook for 2-3 minutes, until they begin to soften.
3. Add the beer and deglaze the bottom of the pan.
4. Add the ketchup and spices. Stir to combine and bring to a simmer.
5. Reduce heat as necessary and simmer, covered, for 15-20 minutes. (If necessary, add additional beer or water if the mixture becomes too thick.)

Notes

1. Fat is flavor, and depending upon the brand of chorizo you use, and the type of ground beef, this recipe may produce a lot. You have a few options for the excess fat this dish produces:
 - Drain the excess fat after the meat is cooked.
 - Drain the excess meat after the onions and pepper are cooked.
 - Add a tablespoon or so of flour before adding the beer and cooking for a minute to cook out the raw flour flavor.
 - Leave it as it is, and serve it "lunch lady style". (In my opinion, school lunchroom sloppy joes were delicious precisely *because* the fat was left in it. Happy times, happy times.)
2. You can use mild, medium, or hot chorizo, depending on your family's tolerance for heat.
3. As always, adjust the amount of peppers and onions to your family's liking.