

To make Cielo Grande Style use about 1/3 of the meat as Sweet Italian Sausage.



## SLOPPY JOES WITH PEPPERS

*Fun-time recipe! These juicy, lightly spiced sloppy joes will be a favorite with everyone young at heart.*

MAKES 6 SERVINGS

- 2 slices bacon, diced**
- 2 tablespoons olive oil**
- 1 large onion, diced**
- 2 garlic cloves, crushed**
- 1 pound lean ground beef or ground turkey**
- 1 green bell pepper, sliced**
- ½ cup beef broth**
- ¼ cup tomato paste**
- 2 tablespoons light brown sugar**
- 1 teaspoon salt**

- ¼ teaspoon crushed red pepper flakes**
- ½ teaspoon chili powder**
- 2 teaspoons prepared mustard**
- 1 tablespoon Worcestershire sauce**
- 8 crusty rolls or hamburger buns, warmed, to serve**

**S**auté bacon with oil in a pressure cooker over medium heat until crisp. Add onion and garlic and sauté 3 minutes. Add beef and cook 2 minutes, stirring to break up meat.

Add bell pepper, broth, tomato paste, brown sugar, salt, pepper flakes, chili powder, mustard, and Worcestershire sauce. Stir well. Secure lid. Over medium-high heat, bring pressure up to medium. Reduce heat to maintain pressure and cook 6 minutes.

Release pressure according to manufacturer's directions. Remove lid. Stir beef mixture thoroughly. Serve on rolls.

