

Throwdown's Sloppy Joes

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		BBQ Sauce
2	tablespoons	canola oil
1	medium	spanish onion - coarsely chopped
3	cloves	garlic - coarsely chopped
2	cups	ketchup
1/2	cup	water
2	tablespoons	ancho chile powder
1	tablespoon	paprika
2	tablespoons	dijon mustard
2	tablespoons	cider vinegar
1	tablespoon	worcestershire sauce
2	tablespoons	chipotle puree
1/4	teaspoon	chile de arbol
2	tablespoons	dark brown sugar
1	tablespoon	honey
2	tablespoons	molasses
		salt and pepper
		garlic toast
6	tablespoons	unsalted butter
2	cloves	garlic - finely chopped
		salt and pepper
8		1/2" slices sourdough bread
		neat joes
1	tablespoon	canola oil
2	pounds	ground chuck
		salt and pepper
1	cup	red onion - diced
1/2	cup	celery - diced
1/2	cup	poblano pepper - roasted and diced
1/2	cup	red bell pepper - roasted and diced
1/2	cup	yellow bell pepper - roasted and diced
4	cloves	garlic - finely chopped
1	tablespoon	ancho chile powder
1 1/4	cups	BBQ Sauce
1/4	cup	water
1/4	cup	ketchup
1	tablespoon	dijon mustard
1	teaspoon	worcestershire sauce
1	tablespoon	honey
1	tablespoon	brown sugar
1	tablespoon	molasses
2	tablespoons	apple cider vinegar
1/2	cup	flat leaf parsley or cilantro - chopped

BBQ Sauce: Heat oil over med-high heat in a heavy bottomed medium saucepan. Add the onions and cook until soft, 3-4 minutes. Add the garlic and cook for 1 minute. Add the ketchup and the water and bring to a boil. Reduce the heat and simmer for 5 minutes. Add the remaining ingredients and simmer until thickened, stirring occasionally, about 10 minutes.

Transfer the mixture to a food processor and puree until smooth, season with salt and pepper, to taste. Pour into a bowl and allow to cool to room temperature.

For the garlic toast: Combine the butter and garlic in a small saucepan and cook over low heat until the butter is melted. Season to taste with salt and pepper. Remove from heat and let stand 5 minutes.

Preheat broiler. Put the bread on a baking sheet and broil until both sides are lightly golden brown, about 1 minute per side. Remove from oven and brush with the garlic butter. Set aside.

Heat Joes: Heat the oil over high heat in a large high-sided saute pan until the oil begins to smoke. Add the beef, season with salt and pepper, and cook until golden brown. Remove with slotted spoon to a plate. Drain all but 1 tbsp of fat from pan.

Add the onion and celery and cook until soft, about 3 minutes. Add the poblano, bell peppers and garlic and cook for 1 minute. Add the ancho powder and cook for 30 seconds. Add the BBQ sauce, 1/4 cup of water and the ketchup, bring to a boil and cook, stirring occasionally, until slightly thickened, about 5 minutes. Reduce the heat to med-low, stir in the mustard, worcestershire, brown sugar and molasses.

Cover and simmer for 15 minutes. Remove the cover and continue cooking until slightly thickened, about 10 minutes longer. Add the vinegar, season with salt and pepper, to taste, and stir in the 1/2 cup of parsley or cilantro.

Top slices of the garlic bread with sloppy joe mixture, sprinkle with cilantro or parsley.