

Canned Sloppy Joes



Your Key Ingredient:

[NESCO Smart Canner](#)

Grocery Ingredients:

- 4 lbs. ground beef
- 3 cups onion (chopped)
- 1 1/2 cups bell peppers (chopped)
- 1/2 cup celery (chopped)
- 2 cups ketchup (any brand)
- 2 cups tomato soup
- 1 cup beef broth or water
- 1 tbs. salt, more less to taste
- 1 tsp. garlic
- 1 tsp. ground black pepper
- 1 tsp. yellow mustard

Tabasco Sauce to taste

Directions:

1. Brown the ground beef and make sure to drain off any fat.
2. Place the beef and remaining ingredients into a large pot. Stir well.
3. Bring to a boil and simmer for 5 minutes.
4. Fill jars with hot sloppy joe mix, leaving about 1 to 1-1/2 inch headspace. Remove air bubbles and wipe jar rims.
5. Add 8 cups warm water and select "HIGH" setting.
6. Press the "TIME" button to set the canning recipe required process time. Keep Following the Care and Use Guide instructions for safe Pressure Canning (High & Low).