

A recipe from

# DAD'S COOKBOOK



Rating:

## Cajun Sloppy Joes

Adapted from a Pillsbury cookbook

Tired of the same ol' Sloppy Joes? Here's an interesting variation. This recipe is suitable for a large crowd or party. The meat mix still tastes great the next day...

*2 lb lean ground beef*  
*½ cup diced yellow onion*  
*1 cup diced celery*  
*1 cup diced bell pepper*  
*1 Tbsp minced garlic*  
*4 oz mushroom pieces, chopped*  
*2 tsp dried Cajun seasoning*  
*1 tsp dried oregano or Italian seasoning*  
*1 can condensed chicken gumbo soup*  
*1 can hearty tomato soup (Campbell's or Progresso)*  
*2-3 Tbsp Creole or Dijon mustard*  
*12 artisan bread buns, split and very lightly toasted*

Brown ground beef in a large skilled or medium-high heat. Add onion, celery and bell pepper after the first minute or two of browning. Add garlic once meat is browned, and cook for another minute or two. Drain off fat. Reduce heat to medium-low and add the remaining ingredients except buns. Cook for about 15 minutes, with occasional stirring. Veggies should be tender. Spoon mix over buns and serve with root beer. (Okay, you can have your favorite adult beverage instead.)

Yield: Twelve servings

Preparation time: 10 minutes

Cooking time: 25 minutes

