

WESTERN BACON CHEESEBURGER SLOPPY JOE



Ingredients:

6 slices bacon
1 1/2 pounds lean ground beef ,
(85/15)
1 yellow onion , diced
1/2 teaspoon kosher salt
1/4 teaspoon coarse ground black pepper
1 cup beef broth
3/4 cup KC Masterpiece Hickory Flavored BBQ Sauce
1/4 cup ketchup
1 tablespoon Worcestershire sauce
4 hamburger buns , sesame seed
4 slices American Cheese

In a large skillet add the bacon and cook until crispy, but still chewy. Remove from the pan and let cool for 1 minute before chopping finely. Drain all but 2 tablespoons of the bacon grease. Add the beef and onions, cooking well until seared, breaking it apart but leaving some chunks for 5-6 minutes. Add in the beef broth, ketchup, bbq sauce, and Worcestershire sauce. Cook until the sauce starts to evaporate and the mixture becomes “sloppy”, about 5-6 minutes.