

# GATOR

## Blinds & Shutters

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### GOURMET SLOPPY JOES & SLAW SALAD

- 1 tbs olive oil once around the pan
- 2 pounds ground sirloin (you can substitute: ground chicken, or ground turkey)
- 1 tbs grill seasoning, such as McCormick's Montreal Steak Seasoning
- 1 medium red onion, chopped
- 1/3 cup shredded carrots
- 3 tbs red wine vinegar
- 3 tbs dark brown sugar
- 3 tbs Worcestershire sauce
- 1 (14 ounce) can tomato sauce
- 1 tbs hot sauce
- 1 cup chopped dill pickles
- 1 package crumbled blue cheese

#### **Slaw Salad:**

- 1/3 cup pickle juice
- 1/4 cup honey
- 2 tbs canola or vegetable oil
- 4 cups packed, shredded cabbage or packed slaw mix (3/4 pound)
- salt & freshly ground black pepper
- 4 crusty rolls, split and toasted

**Sloppy Joes:** Heat olive oil in a large non-stick skillet over medium-high heat. Add the ground sirloin & break up meat into crumbles so it can brown evenly. Stir in the grill seasoning. Once the meat begins to brown, 3-4 minutes, add the onions & shredded carrots & cook for 5-6 minutes, until vegetables begin to soften. In a bowl, combine the vinegar, brown sugar, Worcestershire sauce, tomato sauce, & hot sauce. Stir the sauce into the ground sirloin mixture. Reduce heat to a simmer & let the mixture boil for another 5 minutes.

**Slaw Salad:** In large bowl, combine the pickle juice (from the pickle jar) with the honey & oil. Toss the cabbage with the dressing & season the slaw with salt & pepper.

**Plate,** use large spoon, pile sloppy joe's onto toasted bun bottoms then top with chopped pickles, crumbled blue cheese & the bun top. Plate up!