



Easy Mini Sloppy Joe Sandwiches

A Mess Worth Making

I have always loved Sloppy Joes. They are a happy, messy food. My grandson once got more on his face than in his mouth. I still laugh at that.

This recipe turns that big sandwich into fun little sliders. They are perfect for small hands. Everyone gets their own perfect little bundle. This matters because sharing a fun meal brings people together.

The Secret is in the Sauce

Let us talk about that yummy filling. You cook the beef with onion and a

little brown sugar. The sugar is a tiny secret. It makes the sauce taste rich and just right.

Then you add the ketchup, mustard, and broth. Does not that smell amazing? The cornstarch mixed with water thickens it all up. This stops the sauce from making the rolls too soggy. That is a very good trick to know.

Building Your Little Sandwiches

Now for the fun part. You take the whole bottom half of the rolls. You lay them right in your baking dish. It is like making a little flavor bed.

Spread the meat mixture over the bread. Then comes a mountain of cheddar cheese. Put the top back on like a cozy blanket. This matters because cooking is like building. Every layer adds love.

A Buttery, Toasty Finish

Do not forget the magic on top. You brush melted butter with sesame seeds over the rolls. This makes them golden and crisp in the oven.

Fun fact: The word sesame is one of the oldest words in history! They bake until the cheese inside is all bubbly. The smell will fill your whole kitchen. It is the best welcome home.

Your Turn in the Kitchen

I hope you try these mini sandwiches. They are great for a busy weeknight. Or for a party with friends.

What is your favorite messy food to eat? Do you like to cook for your family or your friends? Tell me about a time you made a meal that



Easy Mini Sloppy Joe Sandwiches | 3

made everyone smile.



Easy Mini Sloppy Joe Sandwiches

Ingredients:

Ingredient	Amount	Notes
ground beef	1 pound	
yellow onion, diced	½ small (about ¼ cup)	
light brown sugar	2 teaspoons	packed
garlic powder	½ teaspoon	
kosher salt	1 teaspoon	
beef broth	½ cup (120 g)	
ketchup	¾ cup (169 g)	
yellow mustard	1 teaspoon	
cornstarch	2 tablespoons	
water	2 tablespoons	
sharp cheddar cheese, shredded	1½ cups (169.5 g)	
King's Hawaiian Rolls	1 package (12-count)	
butter, melted	¼ cup (½ stick / 57 g)	For topping
kosher salt	½ teaspoon	For topping
sesame seeds	2 teaspoons	For topping



Easy Mini Sloppy Joe Sandwiches

My Cozy Mini Sloppy Joe Sliders

Hello, my dear! Come sit with me for a minute. I want to share a recipe from my old blue box. It is for the easiest little sandwiches. They are called Sloppy Joe Sliders.

See also [Crispy Coconut Panko Shrimp with Chili Lime Mayo](#)

My grandson calls them “messy yummy squares.” I still laugh at that. They are perfect for a busy weeknight. The whole family will love them. Let’s get our hands a little dirty together.

- **Step 1:** First, warm up your oven to 350°F. Grab a baking dish and give it a light spray. This keeps our sliders from sticking. Now, let’s make the filling.
- **Step 2:** In a big pan, cook the beef and onion. Add the brown sugar and spices too. Doesn’t that smell amazing? Cook until the beef is all brown. (A hard-learned tip: drain the extra grease for a less-greasy sandwich!).
- **Step 3:** Pour in the broth, ketchup, and mustard. Stir it all together. In a little dish, mix cornstarch and water. Add this to the pan and stir. Watch the mixture get thick and glossy.
- **Step 4:** Now for the fun part! Split your rolls in half. Place the bottoms in your dish. Spread the beef mix over them. Then, cover everything with that lovely shredded cheese.
- **Step 5:** Put the roll tops back on. Mix melted butter, salt, and sesame seeds. Brush this all over the tops. This makes them golden and crisp. Cover the dish with foil and bake for 15 minutes.
- **Step 6:** Take off the foil. Bake for five more minutes. You will see the tops turn a perfect gold. The cheese will be bubbly. **What’s your favorite part of a warm, cheesy sandwich? Share**

below!

Cook Time: 20 minutes

Total Time: 40 minutes

Yield: 12 sliders

Category: Dinner, Appetizer

Three Fun Twists to Try

This recipe is like a good friend. It is happy to change its clothes! You can make it new every time. Here are a few of my favorite ways to mix it up.

- **BBQ Twist:** Swap the ketchup for your favorite barbecue sauce. It adds a sweet and smoky flavor. My neighbor gave me this idea.
- **Hidden Veggie:** Sneak in a half-cup of finely grated carrots. They cook right into the beef. No one will ever know they are there.
- **Spicy Kick:** Add a teaspoon of chili powder to the beef. You could also use a diced jalapeño. It gives the sliders a little warmth.

See also Roasted Garlic Cowboy Butter Recipe

Which one would you try first? Comment below!

What to Serve With Your Sliders

These little sandwiches are a meal all by themselves. But I love to add a few friends on the side. It makes the table look so cheerful and full.

A simple green salad is always nice. Some crispy potato chips are a classic choice. For a real treat, serve them with a big bowl of sweet potato fries. They are so good for dipping.

To drink, a cold glass of milk is perfect. It cools everything down. For the grown-ups, a light lager beer pairs wonderfully. **Which would you choose tonight?**



Easy Mini Sloppy Joe Sandwiches

Keeping Your Sloppy Joe Sliders Tasty Later

Let's talk about keeping these sliders for later. You can store them in the fridge for three days. Just cover the baking dish with foil. They also freeze beautifully for a month. Wrap them tightly in plastic wrap first. Then put them in a freezer bag.

I remember my first time making a double batch. I was so proud of my planning. We had a quick dinner ready for a busy night. This matters because it saves you time and stress. A good meal is waiting right in your freezer.

To reheat, warm them in a 300°F oven until hot. This keeps the rolls from getting soggy. The microwave can make them a bit soft. Have you ever tried storing it this way? Share below!

Fixing Common Sloppy Joe Slider Problems

Sometimes the mixture can be too runny. If this happens, just cook it a little longer. Let the extra liquid bubble away. I once made them too wet for a party. We used a slotted spoon to fix it.

Your rolls might get soggy if you assemble them too early. Assemble them right before baking for the best texture. This matters because a crisp roll makes the whole slider better. It gives you a perfect bite every time.

The cheese might not melt evenly. Make sure you shred the cheese yourself. The bagged kind doesn't melt as nicely. This simple step

makes the flavor so much richer. Which of these problems have you run into before?

Your Sloppy Joe Questions, Answered

Q: Can I make these gluten-free? A: Yes! Use your favorite gluten-free rolls and broth. It works just as well.

Q: Can I make them ahead? A: You can cook the beef filling a day early. Keep it in the fridge until assembly.

Q: What can I use instead of beef? A: Ground turkey or chicken are great swaps. The flavor will still be wonderful.

See also [Homemade Iced Tea Recipe Better Than Store-Bought](#)

Q: Can I double the recipe? A: Absolutely. Use a bigger baking dish so everything fits.

Q: Is the brown sugar necessary? A: It balances the tomato's tang. But you can leave it out if you prefer. Which tip will you try first?

Sharing Your Kitchen Creations

I hope you love making these little sandwiches. They always bring a smile to my table. Cooking for others is a way to show you care. It is one of life's simple joys.

Fun fact: The name "Sloppy Joe" comes from a cafe in Iowa a long time ago. I would be so delighted to see your results. Have you tried this recipe? Tag us on Pinterest!

Happy cooking!



Easy Mini Sloppy Joe Sandwiches | 13

—Elowen Thorn.

You need to try !

Easy Mini Sloppy Joe Sandwiches



Savorydiscovery.com

Easy Mini Sloppy Joe Sandwiches





Easy Mini Sloppy Joe Sandwiches | 17

[Print Recipe](#)

Easy Mini Sloppy Joe Sandwiches

Author: Elowen Thorn

Cooking Method:[Stovetop Baking](#)



Easy Mini Sloppy Joe Sandwiches | 20

Cuisine: [American](#)

Courses: [Appetizer](#) [Dinner](#) [Main Course](#)



Easy Mini Sloppy Joe Sandwiches | 22

Difficulty: **Beginner**

Prep time: **15 minutes**



Easy Mini Sloppy Joe Sandwiches | 24

Cook time: **30 minutes**



Easy Mini Sloppy Joe Sandwiches | 25

Rest time:

Total time: 45 minutes

Servings: **12 sliders**



Easy Mini Sloppy Joe Sandwiches | 28

Calories: **278 kcal**

Best Season: Summer

Description

These Easy Mini Sloppy Joe Sandwiches are a crowd-pleasing appetizer

or main course, featuring a savory beef mixture and melted cheese on soft Hawaiian rolls.

Ingredients

- 1 pound ground beef
- ½ small yellow onion, diced (about ¼ cup)
- 2 teaspoons light brown sugar, packed
- ½ teaspoon garlic powder
- 1 teaspoon kosher salt
- ½ cup (120 g) beef broth
- ¾ cup (169 g) ketchup
- 1 teaspoon yellow mustard
- 2 tablespoons cornstarch
- 2 tablespoons water
- 1½ cups (169.5 g) sharp cheddar cheese, shredded
- 1 package (12-count) King's Hawaiian Rolls

Topping:

- ¼ cup (½ stick / 57 g) butter, melted
- ½ teaspoon kosher salt
- 2 teaspoons sesame seeds

Instructions

1. Preheat oven to 350°F. Lightly spray a 7×11-inch baking dish with cooking spray. Set aside.
2. In a large skillet over medium heat, add the ground beef, onions, brown sugar, garlic powder, salt, and pepper. Mix and continue cooking until the beef is no longer pink (8-10 minutes). Drain

excess grease if necessary.

3. Add in the beef broth, ketchup, and mustard. Stir to combine.
4. In a small dish, whisk together the cornstarch and water. Pour into the beef mixture and stir, cooking until thickened.
5. Split your rolls in half horizontally and place the bottom halves in the prepared baking dish.
6. Spread the Sloppy Joe mixture evenly over the bottom halves of the rolls.
7. Evenly sprinkle the cheese over the top.
8. Place the top halves of the rolls over the cheese.
9. In a small dish, whisk together the melted butter, salt, and sesame seeds. Brush the butter mixture over the tops of the rolls.
10. Cover the baking dish with aluminum foil. Bake for 15 minutes, or until the cheese is hot and bubbly.
11. Remove foil, and bake for an additional 5 minutes (or until the tops of the sliders turn a golden brown).
12. Remove from oven, slice, and serve. These are best served hot.

Notes

These are best served hot.

Keywords: Sloppy Joe Sliders