



Slow Cooker Sloppy Joes Recipe

Introduction

If you're looking for a quick and easy dinner that packs a flavorful punch, look no further than homemade easy 4 ingredient slow cooker sloppy joes. This delightful dish is perfect for busy weeknights and is sure to satisfy both kids and adults alike. With just four main ingredients, you can whip up a hearty meal that is perfect for sandwiches or served on a plate with your favorite sides.

Detailed Ingredients with measures

- 2 lbs ground beef, cooked
- 1.5 c ketchup

- 1/3 c yellow mustard
- 4 tbsp brown sugar, or more if you want it sweeter
- 1/4 tsp garlic powder
- 1/2 c onions, finely diced, optional
- 1/8 tsp salt and pepper, to taste

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 2-4 hours on low

Total Time: 2 hours 15 minutes – 4 hours 15 minutes

Yield: Serves approximately 8

To prepare this delicious meal, begin by cooking the ground beef or turkey in a skillet over medium heat. If you opted for the optional onions, add them to the skillet for added flavor. Cook until the meat is no longer pink, then drain any excess grease. Transfer the cooked meat to your slow cooker.

Next, add the ketchup, yellow mustard, brown sugar, garlic powder, and a pinch of salt and pepper to the slow cooker. If using, include the finely diced onions as well. Stir the mixture well with a spoon, ensuring that the meat is evenly coated in the sauce.

Cover the slow cooker with its lid and set it to the low setting for 2 to 4 hours. This will allow the flavors to meld beautifully together. If you plan to serve the sloppy joes for a longer period, you can switch the setting

to “keep warm” and stir occasionally. When ready to serve, dish out the sloppy joe mixture onto buns and enjoy a satisfying meal that requires minimal effort!

See also Caramel Sauce

Detailed Directions and Instructions

Preparation of Ground Beef

In a skillet on your stove, heat a little olive oil over medium heat. Add 2 lbs of ground beef (or turkey, if preferred) and 1/2 cup of finely diced onions (optional). Cook until the meat is no longer pink. Once cooked, drain any excess grease from the skillet.

Combine Ingredients in Slow Cooker

Transfer the cooked meat mixture into your slow cooker. Add 1.5 cups of ketchup, 1/3 cup of yellow mustard, 4 tablespoons of brown sugar (adjust for sweetness), 1/4 teaspoon of garlic powder, and 1/8 teaspoon of salt and pepper. Use a spoon to gently fold the ingredients together until the meat is well coated with the sauce.

Setting the Slow Cooker

Cover the slow cooker with its lid and set it to low. Allow the mixture to cook for 2 to 4 hours. This will allow the flavors to meld together nicely.

Serving Instructions

If you plan to serve the Sloppy Joes for an extended period, switch the slow cooker to the ‘keep warm’ setting. Stir the mixture every hour to keep it evenly heated. Serve the prepared Sloppy Joes on your choice of buns.

Notes

Meat Options

If you prefer, you can substitute ground beef with ground turkey in this recipe.

Adjusting Sweetness

The amount of brown sugar can be altered based on your sweetness preference. Taste the mixture before serving and add more if desired.

Onion Variation

The addition of finely diced onions is optional. If you prefer a smoother texture, you may skip the onions.

See also [Slow Cooker Root Beer BBQ Pork Ribs](#)

Cooking Time

The longer you let it cook, within the 2 to 4 hour range, the better the flavors will blend.

Cook Techniques

Cooking Ground Beef

Cooking the ground beef on the stove first allows for even browning and helps remove excess grease, resulting in a better texture and flavor for your sloppy joes.

Using a Slow Cooker

A slow cooker melds flavors beautifully. By cooking the mixture on low for 2-4 hours, the ingredients blend well, resulting in a rich, flavorful sauce.

Adjusting Sweetness

Customize the sweetness by adjusting the brown sugar to your preference. Start with the suggested amount and increase as desired for a sweeter sauce.

Incorporating Vegetables

Adding finely diced onions is optional but recommended for added flavor and texture. They can be sautéed together with the ground beef to soften them before adding to the slow cooker.

Serving Suggestion

Serve the cooked sloppy joe mixture on buns for a classic presentation. You can also offer toppings like cheese or pickles for additional flavor.

FAQ

Can I use turkey instead of ground beef?

Yes, ground turkey is a great substitute and can make the dish leaner while still retaining flavor.

How do I store leftovers?

Store any leftovers in an airtight container in the refrigerator for up to 3-4 days. You can reheat them in the microwave or on the stove.

Can I freeze sloppy joes?

Yes, the sloppy joe mixture can be frozen for up to 3 months. Thaw in the refrigerator overnight before reheating.

What can I serve with sloppy joes?

Sloppy joes pair well with sides like coleslaw, chips, or a simple salad.

See also [Cheese-Stuffed Meatballs in Marinara Sauce](#)

Can I make this recipe in advance?

Absolutely! You can prepare the mixture a day ahead and store it in the refrigerator. Just reheat in the slow cooker or on the stove before serving.

Conclusion

The Homemade Easy 4 Ingredient Slow Cooker Sloppy Joes are a perfect blend of simplicity and flavor. With minimal effort, you can create a hearty meal that's great for family dinners or gatherings. The combination of ground beef, ketchup, mustard, and brown sugar creates a deliciously sweet and tangy sauce that everyone will love. Serve it on buns, and you have a delightful meal ready in no time.

Chili Cheese Dogs

Combine your sloppy joes with some chili and shredded cheese served over hot dogs for a fun twist on a classic.

Sloppy Joe Nachos

Use the sloppy joe mixture as a topping for tortilla chips and add melted

cheese, jalapeños, and sour cream for a delicious shareable snack.

Stuffed Peppers

Fill bell peppers with a mixture of sloppy joes, rice, and cheese for a satisfying and colorful dish that's packed with flavors.

Sloppy Joe Mac and Cheese

Incorporate the sloppy joe filling into mac and cheese for a creamy, savory twist that kids will adore.

Sloppy Joe Casserole

Layer the sloppy joe mixture with biscuits and cheese in a baking dish for a hearty casserole that's perfect for potlucks or family meals.

BBQ Sloppy Joes

Replace ketchup with your favorite BBQ sauce for a smoky version that adds a different flavor profile to your sandwiches.