

# **Sloppy Joe Dogs**

Kim Wallace - Dennison, OH

Taste of Home Magazine - June/July 2012

**Servings: 16**

**Preparation Time: 20 minutes**

**Cook time: 15 minutes**

## **SLOPPY JOE TOPPING**

**2 pounds ground beef**

**2 ribs celery, chopped**

**1 small green pepper, finely chopped**

**1 small onion, chopped**

**1 can (10 1/4 oz) condensed tomato soup, undiluted**

**1/4 cup packed brown sugar**

**1/4 cup ketchup**

**1 tablespoon cider vinegar**

**1 tablespoon prepared mustard**

**1 1/2 teaspoons Worcestershire sauce**

**1 teaspoon pepper**

**1/2 teaspoon salt**

**1/4 teaspoon garlic powder**

## **DOGS**

**16 hot dogs**

**16 hot dog buns, split**

**warmed process cheese sauce (optional)**

**grilled onions (optional)**

In a Dutch oven, cook the beef, celery, green pepper and onion over medium heat until the meat is no longer pink. Drain.

Stir in the tomato soup, brown sugar, ketchup, vinegar, mustard, Worcestershire, pepper, salt and garlic powder. Heat through.

Grill the hot dogs, covered, over medium heat for 6 to 10 minutes or until heated through, turning occasionally.

Serve on buns.

Top each with 1/4 cup of the beef mixture.

If desired, add the warmed cheese sauce and grilled onions.

---

Per Serving (excluding unknown items): 516 Calories; 34g Fat (60.1% calories from fat); 20g Protein; 31g Carbohydrate; 2g Dietary Fiber; 77mg Cholesterol; 1138mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 Lean Meat; 0 Vegetable; 5 1/2 Fat; 1/2 Other Carbohydrates.