

# Sensational Sloppy Joes

Jessica Mergen - Cuba City, WI  
Taste of Home Recipe Book 2015

**Servings: 5**

*1 pound ground beef  
1/2 cup onion, chopped  
1/2 cup condensed tomato  
soup, undiluted  
1/2 cup ketchup  
3 tablespoons grape jelly  
1 tablespoon brown sugar  
1 tablespoon cider vinegar  
1 tablespoon prepared  
mustard  
1/2 teaspoon salt  
1/2 teaspoon celery seed  
5 hamburger buns, split*

In a large skillet, cook the beef and onion over medium heat until the meat is no longer pink. Drain.

Stir in the soup, ketchup, jelly, brown sugar, vinegar, mustard, salt and celery seed. Bring to a boil. Reduce the heat. Simmer, uncovered, for 10 minutes or until heated through.

Serve on the buns.



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Per Serving (excluding unknown items): 494 Calories; 27g Fat (49.0% calories from fat); 20g Protein; 43g Carbohydrate; 2g Dietary Fiber; 77mg Cholesterol; 983mg Sodium. Exchanges: 1 1/2 Grain(Starch); 2 Lean Meat; 0 Vegetable; 4 Fat; 1 Other Carbohydrates.