

# Hot and Sweet Apple Butter Sloppy Johnnys

*www.musselmanns.com/recipe*

## **Servings: 6**

*2 tablespoons canola oil  
2 cloves garlic, minced  
2 serrano peppers, diced  
1 medium onion, diced  
1 1/4 pounds 90% lean ground beef  
3/4 cup water or beef stock  
3/4 cup apple butter  
1 tablespoon Worcestershire sauce  
1 teaspoon ground chipotle  
1 teaspoon paprika  
1 teaspoon cayenne pepper  
1/2 teaspoon dry mustard  
freshly ground black pepper  
sea salt  
rolls or English muffins (for serving)  
cheddar cheese (for topping) (optional)*

## **Preparation Time: 5 minutes**

### **Cook Time: 25 minutes**

In a large saucepan, saute' the garlic, pepper and onion in oil until fragrant, about 5 minutes.

Add the beef. Saute' until brown, stirring to break up the meat.

Add the beef stock, apple butter, Worcestershire sauce, chipotle, paprika, cayenne, dry mustard, salt and pepper.

Saute', stirring occasionally, for about 20 minutes, until thickened.

Serve on rolls or English muffins topped with shredded Cheddar cheese.

---

Per Serving (excluding unknown items): 127 Calories; 5g Fat (31.9% calories from fat); 1g Protein; 22g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 26mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1 Fat; 1 1/2 Other Carbohydrates.