

The following recipe was provided by the Jeskas

Minnetonka Swim & Dive Sloppy Joes



Burger (85/15)	5#	10#	20#
Yellow onion	1 ¼#	2 ½#	4#
Tomato Soup	1.5 cans	3 cans	6 cans
Catsup	21 oz	42 oz	84 oz
Chili Powder	2 tsp	4 tsp	8 tsp
Salt	1 Tbsp	2 Tbsp	4 Tbsp
Pepper	2 tsp	4 tsp	8 tsp
Brown Sugar	½ cup	1 cup	2 cups
Apple Vinegar	¼ cup	½ cup	1 cup

Brown the onion and burger until done. Drain any extra juice. Add meat and onion to all other ingredients and heat well.

This recipe is easy to make ahead of time, just refrigerate and warm when needed. It also freezes well, so make extra and enjoy it at a later date!

If you decide to make the 20# version, it will make enough to fill a very large roaster pan. Just put everything in the roaster, turn it on low and let it simmer for 4-5 hours while stirring frequently.

And don't forget the dill pickle slices!