



HAWAIIAN SLOPPY JOES

- 2 lbs. (.908 kg) ground beef
- ½ large yellow onion, diced
- 8 oz. (227g) can crushed pineapple (with juice)
- ¾ cup ketchup
- 2 Tbsp. brown sugar
- 2 Tbsp. soya sauce
- ⅓ cup **Pineapple Jalapeno Jelly**
- 2 Tbsp. **Smoky Chipotle Honey Mustard**
- 1 Tbsp. cider vinegar
- 2 Tbsp. **Hula-Hula Hawaiian Seasoning Blend**
- ½ tsp. pepper

In a large skillet cook ground beef and onion; when the beef is fully cooked add remaining ingredients and simmer on low for 20 minutes. Serve on warmed buns.

FREEZER MEAL INSTRUCTIONS:

Cook ground beef, cool and place in a large freezer bag, add all other ingredients. Mix well. Seal, secure cooking Instructions and freeze.

Thaw in fridge overnight. Warm in a crockpot or simply heat on the stove when ready to serve.

On a stove-top in a saucepan, bring to simmer then reduce heat to low. Simmer uncovered, for 15 minutes, stirring occasionally. Taste and add additional cider vinegar for a tangier taste or more brown sugar for a sweeter taste, if desired.



- Pineapple Jalapeno Jelly
- Smoky Chipotle Honey Mustard

- Hula-Hula Hawaiian Seasoning Blend