

Sloppy Toms

This is one of our family favorites. It's quick, it's easy, and we hope you love it as much as we do. Serves 6.

Ingredients List

1 tablespoon olive oil

1-1/4 pound of 93/7 ground turkey

1 teaspoon onion powder

2 cloves garlic, minced or 1-1/2 teaspoon jarred minced garlic

1 teaspoon chili powder

1/4 teaspoon salt

1/2 cup water

1/2 cup bottle chili sauce (Heinz)

1/4 cup ketchup

1 tablespoon Worcestershire sauce

1 tablespoon barbecue sauce

6 hamburger buns

Directions

1. Heat oil in 10" skillet on medium high. Add ground turkey. Brown and break it up while it's browning.
2. Add onion powder, garlic, chili powder, salt, water, chili sauce, ketchup, Worcestershire sauce, and barbecue sauce. Stir well until mixed.
3. Bring to boil. Reduce heat to a simmer. Cover and cook for 30 minutes. Stir occasionally.
4. Serve on untoasted or slightly toasted buns depending on your preference.

Serve with veggies, salad, fruit, chips or mac and cheese.