

## Sloppy Joe Sliders

*The classic beef, onion and tomato favorite is updated for adult tastes with the addition of almond and ale, giving this sweet meat sandwich new depth.*

Prep Time: 10 minutes

Cook Time: 25 minutes

1/2 cup chopped dried apricots

1/2 cup chopped onion

1 cup pale ale, divided

1 teaspoon **McCormick® Garlic Powder**

1 teaspoon **McCormick® Ground Ginger**

2 pounds lean ground beef

1 can (14 1/2 ounces) petite diced tomatoes, undrained

1 can (6 ounces) tomato paste

1 tablespoon brown sugar

1 teaspoon salt

1/2 teaspoon **McCormick® Pure Almond Extract**

16 slider sandwich rolls

1. Place apricots, onion, 1/2 cup of the ale, garlic powder and ginger in large skillet. Cook on low heat 3 minutes or until liquid is absorbed. Add ground beef; cook and stir on medium-high heat 5 minutes or until meat is browned.
2. Stir in tomatoes, tomato paste, remaining 1/2 cup ale, sugar and salt. Cook on medium heat 15 minutes or until meat mixture is thickened, stirring occasionally. Remove from heat.
3. Stir in extract. Serve meat mixture on rolls.

Makes 8 (2 slider) servings.

**Nutrition Information Per Serving:** 468 Calories, Fat 13g, Protein 32g, Carbohydrates 54g, Cholesterol 69mg, Sodium 807mg, Fiber 5g