



The Best Texas Toast Sloppy Ever



Ingredients:

- 1 lb. lean ground beef
- 1 – 2 cups chopped onion
- ½ tsp garlic powder
- ¾ cup ketchup
- 2 tsp tomato paste
- ½ tsp Worcestershire sauce
- 2 ½ tsp brown sugar
- Salt & Pepper to taste
- 4 slices Green Mill Texas Toast
- 1 ounce cheddar cheese

Method:

1. Preheat the oven to 375F.
2. Brown the ground beef and onion over medium heat, then drain when cooked and onions are translucent.
3. Add the ketchup, tomato paste, Worcestershire sauce, brown sugar, and salt and pepper, stirring well to combine all ingredients.
4. Continue to cook over medium heat until mixture has thickened to your desire.
5. While the meat is simmering, place the Green Mill Texas into the oven and bake until golden brown, about 5 to 6 minutes.
6. When the toast golden-brown, spoon a generous amount of the mixture on top of the toast, and top each piece of toast with ¼ oz of Cheddar Cheese.

Variation: You can broil the toast to melt the cheese.