**Sweet & Saucy Bear Sloppy Joe’s**

**Prep: 10 min. – Cook: 30 min. – 4 servings**

**INGREDIENTS:**

1 tablespoon extra-virgin olive oil

1 green pepper, finely chopped

1 medium onion, finely chopped

1/2 cup celery, finely chopped

2 cloves garlic, minced

1/2 teaspoon sea salt

1 1/4 lb ground bear

1/2 cup ketchup

2 cups tomato passata

1 tablespoon Worcestershire sauce

1 tablespoon red wine vinegar

1 1/2 tablespoon brown sugar

Pinch ground cloves

1/2 teaspoon dried thyme

Pinch cayenne pepper

4 hamburger buns

**DIRECTIONS:**

Sauté the peppers, onions and celery over medium high heat in olive oil. Cook, stirring occasionally until onions are translucent, about 5 more minutes. Add the minced garlic and cook for 30 more seconds. Remove from heat. Remove vegetables from the pan to a medium sized bowl, set aside.

In the same pan, crumble the ground bear. Sprinkle with salt and brown. Once done, use a slotted spoon to remove the bear from the pan and place it in the bowl with the vegetables.

If you have fat left over in the pan, simply keep 1 tablespoon of the drippings and discard the rest.

Return the cooked ground bear and vegetables to the pan. Break up any chunks of ground bear into smaller bits. Add the ketchup, passata, Worcestershire sauce, vinegar and brown sugar to the pan. Stir to mix well. Add ground cloves, thyme, and cayenne pepper.

Lower the heat to medium low and let simmer for 10 minutes. Adjust seasonings to taste.

Serve on fresh soft buns.