

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Sloppy Joe Dip

BY CHEF MARTY SLAVIN

(Serves 6) Ingredients

1 tbsp. vegetable oil
1 lb. ground beef
1 small onion, diced
2 garlic cloves, minced
1 jalapeño, seeded and minced
1½ cups canned chopped tomatoes with their juice
¼ cup ketchup
1½ tbsp. prepared horseradish
1 tbsp. Worcestershire sauce
1½ tsp. celery seeds
Salt and pepper to taste
Tortilla chips and sour cream for serving

Directions

Heat oil in large skillet.

Add the meat, breaking it up with a spoon and cook over high heat until browned; around 7 minutes. Remove meat, lower heat to medium, and cook onion and garlic until the onion is translucent; around 3 minutes. Add the jalapeño and cook for 2 additional minutes. Add the meat back into the pan. Stir in the tomatoes, ketchup, horseradish, Worcestershire sauce and celery seeds. Cover and cook over low heat for 15 minutes. Season with salt and pepper, transfer to a bowl and serve hot with tortilla chips and sour cream.



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