

SLOW COOKER SLOPPY JOE'S

Ingredients

- 2 lb Hamburger
- 4 C Onion
- 1/2 C Bone Broth
- 2/3 C Brown Sugar
- 2 Cans Rotel
- 1 C BBQ Sauce
- 2 TBS Worcestershire Sauce
- 1/4 C Ketchup

Directions

- Crumble hamburger into slow cooker, add onion and bone broth.
- Set on high for approximately 2 hours, stirring occasionally if possible
- When hamburger is cooked completely and no pink is seen add in the brown sugar, Rotel, BBQ sauce, Worcestershire sauce, and ketchup. Stir to combine
- Turn slow cooker to low and leave for 15-20 minutes.
- Serve hot