



GROUND BEEF

Sloppy Giuseppe

Prep Time: 10 minutes

Cook Time: 35-40 minutes

Total Time: 45-50 minutes

Servings: 4-6

INGREDIENTS

1 pound Grass Run Farms® grass fed ground beef

1/4 cup olive oil

1/3 cup bacon

1 sprig of sage

Mixture of carrots, onion, and celery (chopped, approximately 1 cup)

1 tablespoon freshly ground clove

Pinch of freshly ground pepper

1/2 cup dry red wine

3 tablespoons salt

1-2 cups of tomato puree

3 tablespoons butter

Toasted sesame buns

1 bunch broccolini (optional)

PREPARATION

1. Add olive oil and bacon to a pre-heated medium-high heat skillet.
2. Sauté for approximately 4 minutes.
3. Add ground grass fed beef, break it apart, and cook for 5-10 minutes.
4. Add 1 sprig of sage and the mixture of carrots, onion and celery.
5. Sprinkle in the freshly ground clove and pepper. Stir and sauté for 5 more minutes or until vegetables are tender.
6. Deglaze the pan with red wine.
7. Add the salt and tomato puree, and then cover and simmer for 30 minutes.
8. Once the flavors have joined together, grab a toasted sesame bun and top the bun with the beef and some sautéed broccolini (optional).

Recipe Courtesy of Chef Cory Bahr for Grass Run Farms
www.grassrunfarms.com