

Sloppy Joe Hamantaschen

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Meat

Makes Approximately 10-12 Hamantaschen

Aptly termed a "Sloppy Joe", this simple, yet awesome, tomato-based loose-meat sandwich has been an American favorite since the 1940s. According to legend, these "sammies" were the creation of a Sioux City diner cook named Joe, who added tomato sauce to his loose meat sandwiches, a popular menu item at that time. The rest, as they say, is history. But that's just one version of food-lore for the sandwich's genesis, and regardless of its origin, it is safe to say that it is now considered a bona-fide all-American classic. Also known as Dynamites, Slushburgers, Deviled Hamburgers, Wimpies, Beef Mironton, Galush, and Hamburg a la Creole, Sloppy Joes make for awesome meat-pie hamantaschen, or shall we call just call them Sloppy Joetaschen? Enjoy, y'all.

Beer-Infused Yeast Dough

- 4 cups unbleached, All-Purpose Flour
- 2 teaspoons Active Dry Yeast
- 1 teaspoon Baking Powder
- 1 1/2 teaspoon Salt
- 2 tablespoons Olive Oil
- 1 1/2 cups room temperature Beer (I recommend Boston Lager)

Mix and knead together all of the ingredients-by hand or mixer-until a smooth, elastic dough is formed. Cover the dough and allow to rise for 30 minutes, or for up to 2 hours.

Sloppy Joe Filling

- 1 tablespoon Olive Oil
- 1 lb. Ground Beef
- 1 (12 oz.) package frozen Pepper and Onion blend
- 3 cloves Garlic, minced
- 1 (6 oz.) can Tomato Paste
- 2/3 cup Ketchup
- 1/3 cup Water
- 1 tablespoon Brown Sugar
- 1 teaspoon Yellow Mustard
- 3/4 teaspoon Chili Powder
- 1/2 teaspoon Worcestershire Sauce
- 1/2 teaspoon Kosher Salt
- 1/4 teaspoon Ground Black Pepper

Heat oil in a large skillet over medium-high heat. Add beef, and brown, breaking apart into crumbles as it cooks, about 5 minutes. Drain liquid. Add pepper and onion blend, and cook for another 2-3 minutes, or until vegetables are slightly softened. Add garlic and cook another 30-45 seconds. Add remaining ingredients and stir well to combine. Cover and cook over medium heat for 10-12 minutes, or until mixture has thickened. Remove from heat and let cool slightly.

Hamantaschen

- 1 egg, beaten with 1 teaspoon water

Preheat oven to 350 °F. Line 2 half-sheet pans with parchment paper.

Flour your work surface and roll out the yeast dough to about 1/8-inch thickness. Using a 5 1/4-inch round cookie cutter (or a round Tupperware container or pot lid), cut out 5 1/4-inch circles. Spoon about 3-4 tablespoons of Sloppy Joe filling onto the center of each circle. Fold the dough into a triangle around the filling, pinching the corners tightly to ensure the filling is well enclosed. (If you feel there is too much filling in any of the hamantaschen, be sure to remove some of it, so as not to force the hamantaschen open during the baking process.) Generously paint/brush each hamantaschen with the egg-wash. Bake for 15-20 minutes, or until golden-brown. Enjoy, y'all.