

## THE ACCIDENTAL SLOPPY JOE

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Alright... I had / have a series of recipes that I was calling "WTF To Do For Dinner Tonight". They basically start out with me getting too involved with something before dinner and before I realize it, it is too late to do anything too "interesting". I invariably wind up pacing back and forth between my pantry and kitchen cursing at myself until I figure something out or give up and eat a can of Campbell's Chunky Soup. That usually lasts AT LEAST a half hour.

So it was with this one. This one, however, was one of the few great ones where I just say to myself, "Holy 2#@\$@#\$ is that good!" I was not expecting this at all. I can't really call it a pantry meal because it relies on my bacon wrapped pork tenderloin (recipe coming), but "Holy 2#@\$@#\$ is it good!"

Side Note: I used an onion (sliced) that I had dehydrated about 2 years ago and some portabella mushrooms that I dehydrated about 4 ½ ago. Whoda thunk it? I really need to dehydrate some more onions and portabellas!

20200823 (Sunday): After dehydrating another round of mushrooms and onions, I think it was 3 dehydrated 6 oz. packs of sliced portabella mushrooms. Updated it from 1.

### INGREDIENTS

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<b>Qty.</b>	<b>Unit</b>	<b>Item</b>
AR	-----	Kaiser Rolls
1	Lb	Left Over Bacon-Wrapped Pork Tenderloin
2	15 oz. can	Diced (Petite if Available) Unsalted Diced Tomatoes
1	-----	Dehydrated Sliced Sweet / Vidalia Onion
3	-----	Dehydrated 6 oz. Pack of Sliced Portabella Mushrooms
2	Large Cloves	Garlic
AR	-----	Kosher Salt
AR	-----	Fresh Ground Black Pepper
AR	-----	Cayenne Pepper
AR	-----	Ground Cumin
3	TBSP	EVO

Rolls... I go back and forth between Martin's Potato Rolls and Maien's Italian Kaiser Rolls. I love both, but I think that Kaiser rolls are a better fit for this

So you probably won't be able to easily find the dehydrated sliced onion and dehydrated sliced portabella mushrooms, if you can find them at all. Where did I get mine? I dehydrated them myself! Placed in a vac seal bag, they apparently last forever! The texture wound up being FANTASTIC!

The cumin is new, but I think this was just SCREAMING for it

## SPECIAL TOOLS

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- NONE!

## PREPARATION

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- 1) Chop up the dehydrated onions into approximately 1 cm lengths [i]
- 2) Chop up the dehydrated portabella mushrooms into approximately 1 cm squares [i]
- 3) Heat a 3 qt. pot on low
- 4) Mince the garlic
- 5) Add EVO to the pot
- 6) Once the EVO starts to shimmer, add the garlic and stir.
- 7) Heat garlic, stirring occasionally, until slightly brown and fragrant. DON'T LET IT BURN!
- 8) While garlic is heating, chop the leftover Bacon-Wrapped Pork Tenderloin into approximately 1 cm cubes
- 9) Transfer the oil and garlic to a big-ish pot
- 10) Heat until the oil starts to shimmer again
- 11) Add the chopped Bacon-Wrapped Pork Tenderloin to the pot and turn up heat a tad
- 12) Add the chopped dehydrated onion and mushrooms
- 13) Heat for about 6 minutes, stirring occasionally
- 14) Add the (2) cans of diced tomatoes to the pot, liquid and all!
- 15) Heat for 15 minutes, stirring occasionally.
- 16) Add fresh ground pepper to taste (for me, a handful of twists of the pepper mill) and stir
- 17) Add kosher salt to taste (for me, maybe 2 – 3 pinches) and stir
- 18) Add cayenne pepper to taste (for me, a light sprinkling) and stir
- 19) Add cumin to taste (TBD) and stir
- 20) Heat, stirring occasionally, for about 10 additional minutes or until it the onions and mushrooms are rehydrated and the mix reduces to your desired level of consistency
- 21) Remove heat and let sit for 5 – 10 minutes
- 22) Generously portion the mix on to the Kaiser rolls [ii]
- 23) ENJOY!!!

## NOTES

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- i. This will gum up your knife (or maybe I need to sharpen mine). You may need to clean it occasionally
- ii. Cheese, sauce, toppings, etc? Well, that is up to you. I think, however, that this works pretty well by itself. If I were going to try anything, it would be some creamy coleslaw [iii]
- iii. Great.... Now I have to figure out how to make creamy coleslaw

## PICTURES

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No pictures yet! This was just a spur of the moment thing!