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Sloppy joe with chicken gumbo

I used to look forward to attending church salad luncheons as a child, where I'd indulge in homemade salads and hot dishes. My favorite was always the sloppy joes made with chicken gumbo soup - a perfect blend of tangy, sweet, and savory flavors that never failed to hit the spot. In today's fast-paced world, it's easy to get caught up in trying new things, but I believe there's value in revisiting classic recipes like this one. For me, these sloppy joes represent comfort food, evoking feelings of warmth and familiarity. When craving a delicious meal, I often find myself reminiscing about the humble chicken gumbo sloppy joes and incorporating them into my repertoire. The traditional Sloppy Joe recipe typically consists of ground beef, mixed with a tangy tomato base, and served on fresh hamburger buns. This particular recipe adds a twist by incorporating Chicken Gumbo soup, ketchup, mustard, and brown sugar. To make it, simply brown the ground beef in a skillet with diced onion, then stir in the condensed chicken gumbo soup, ketchup, mustard, and brown sugar. Simmer over low heat for about 30 minutes, stirring occasionally, before serving on buns. These bacon wrapped jalapeno poppers are another one of my favorite recipes - a simple yet flavorful treat that's perfect for snacking or entertaining. With just three ingredients, they're an easy finger food to prepare and can be customized with various flavors and cuts of bacon. If you're planning on making jalapeno poppers, I recommend using an entire slice of bacon per pepper for extra flavor. Others might use half a slice, but why settle for less? The choice is yours, after all. When selecting jalapenos for your recipe, look for ones that are around 3-4 inches long and firm to the touch. Avoid those with blemishes or soft spots, as they won't hold their shape well in the oven. To make these poppers, start by slicing each jalapeno length-wise and removing the seeds and ribs from inside. If you like a little extra heat, leave some of the seeds intact. Next, fill each pepper with a rounded spoonful of cream cheese mixture - about 1-1.5 Tablespoons per half pepper. Make sure to fill all corners and create a smooth top for a creamy, cheesy bite. Wrap each stuffed jalapeno with a strip of bacon, securing both ends with a toothpick to prevent the bacon from sliding off during baking. Remove the toothpicks after baking and serve with your favorite dipping sauce - ranch, blue cheese, or even a spicy southwestern ranch work well. For added convenience, prepare these poppers ahead of time by stuffing and wrapping them, then refrigerate or freeze until you're ready to bake. Simply thaw and bake straight from the fridge or freezer for a quick snack when guests drop by. Consider lining your baking sheet with aluminum foil or a silicone mat to prevent sticking and make cleanup easier. If you prefer an extra spicy kick, leave some seeds and membrane in the jalapenos. Alternatively, use a full strip of bacon per pepper for more flavor - just be aware that it might hide some of the jalapeno's natural beauty. Looking forward to cooking with you! Here's a revised guide for your convenience, featuring new photos and improved tips. For this dish, we'll need: - 10 medium to large jalapenos - 7 oz of Philly cream cheese spread (chive onion or garden vegetable) - 20 strips of bacon First, thoroughly wash the jalapenos and cut them in half lengthwise. Remove the membrane and seeds from the cavity. Fill each jalapeno half with about 1 tablespoon of savory cream cheese spread, pressing it gently into place. Wrap a strip of bacon around each jalapeno half and secure it with a toothpick. Bake in a preheated oven at 350°F (175°C) for 20-30 minutes or until the desired crispness is achieved. If needed, switch to broil mode and cook for an additional 2-5 minutes. Serve these jalapeno stuffed poppers with your favorite dipping sauce, such as ranch, blue cheese, or spicy southwestern ranch. Garnish with green onions. Safety Precaution: Wear kitchen gloves while handling the jalapenos to avoid transferring oil from the peppers to your skin. Optional variations include: - Leaving some seeds and membrane in for an extra spicy kick - Using a full strip of bacon instead of half strips, offering more bacon per bite - Securing the bacon with toothpicks if needed Nutritional information (estimated): - Calories: 78 - Total Fat: 6g - Saturated Fat: 2g - Trans Fat: 0g - Unsaturated Fat: 3g - Cholesterol: 15mg - Sodium: 287mg - Carbohydrates: 2g - Fiber: 0g - Sugar: 0g - Protein: 5g To complement our baked jalapeno poppers at a party, we offer this recipe for Cambell's chicken gumbo soup-based sloppy joes. This post contains affiliate links. These Southern-style gumbo sloppy joes are created using Campbell's chicken gumbo soup and Worcestershire sauce, giving them a touch of sweet and zesty flavor reminiscent of home. The primary reason you'll appreciate these is that they're quick and easy to make, even if it means eating with your hands. Made in one skillet with minimal cleanup, the preparation requires only dicing an onion, with frozen diced onions available for further time-saving measures. A delicious dinner ready in 30 minutes will delight the entire family. This recipe was always a favorite during my childhood and remains so among friends, cousins, neighbors, and even my kids. My mom used to make it whenever we gathered, and now it's become another family classic. This gumbo sloppy joe recipe is perfect for teaching kids how to cook as they're simple to prepare and loved by the younger generation. It was often one of my mom's first recipes taught to us after mastering French toast. These sloppy joes are ideal for camping trips due to their ease of preparation and make-ahead capability. Simply freeze them before cooking, allowing you to enjoy a hassle-free meal on your next camping adventure. With its versatility, this recipe can easily accommodate larger groups by doubling, tripling, or quadrupling the ingredients. It's an excellent option for gatherings such as game days, tailgating events, summer BBQs, family reunions, social gatherings, baby showers, and more. Once cooled, you can freeze the gumbo sloppy joe mixture for a quick meal later on. Contrary to traditional expectations, these gumbo sloppy joes deviate from the classic recipe using Campbell's chicken gumbo soup. Originating in the 1950s, this variation is believed to have originated from Campbell's Soup as part of their canned chicken gumbo soup promotion and was further developed through various home chefs over the years. This family's recipe has been refined over 50 years, having been tested at over 20 relatives' households and featuring hundreds of potlucks, camping meals, summer BBQs, and freezer meals. Looking for a flavor that combines the best of both worlds? The addition of chicken gumbo soup and white vinegar to traditional midwestern joes creates a perfect balance of sweet and zesty. This dish is sure to be a hit at any potluck scene. **Ingredients** - Ground Hamburger - Onion - Tomato paste - Brown sugar - Chicken Gumbo Soup - Mustard - Worcestershire sauce - White Vinegar - Sea Salt - Black Pepper To make, cook the ground beef and onion until browned, then stir in tomato paste, brown sugar, chicken gumbo soup, mustard, Worcestershire sauce, white vinegar, salt and pepper. Simmer for 15-20 minutes before serving on a toasted bun. For an extra touch, try adding shredded cheese or pairing with sliced dill pickles and jalapenos. You can also serve it with homemade french fries, a fresh green salad, or light jello salad. Want to spice things up? Add some red pepper flakes, chili powder, hot sauce, or diced jalapenos for an extra kick! Some people like to add cheese, such as cheddar or Monterey jack, for an added flavor boost. There are countless ways to enjoy these delicious chicken gumbo sloppy joes. Try serving them with toasted hamburger buns, southern cornbread, grilled cheese, or even on a pizza! 1. Refrigerate: Allow the sloppy joe mixture to cool, then cover it in an air-tight container and refrigerate for up to 5 days. 2. Freeze: Once cooled, place the mixture into a freezer-safe container or freezer bag and freeze for up to 2-3 months. Thaw overnight in the refrigerator. To reheat, use either method: A) Stovetop: Heat the mixture on medium heat, stirring occasionally until heated through. This takes longer but yields better results. B) Microwave: Add a splash of water to the mixture and microwave on medium power until heated through. Stir once or twice during heating. Note that this method may not preserve texture and flavor as well. For best results, use 90-97% lean ground beef. If using less lean meat, drain excess grease before adding ingredients. You can also make this recipe in a slow cooker by browning the hamburger first, then simmering it on low for 4-6 hours or high for 2-3 hours. Dry sloppy joes can be caused by over-simmering or too high heat. To fix, add water to the mixture and stir until combined. This recipe makes enough for a small group, but can easily be multiplied for larger crowds. you're ready to enjoy your Sloppy Joes, just reheat them in a medium saucepan over medium-low heat until they are hot throughout. If the mixture appears dry, add some water and stir it in to get the right consistency.freezing: if you want to store your homemade Sloppy Joes for longer, you can freeze them for up to 3-4 months, when you're ready to eat, just skip the thawing step and put the frozen mixture in a saucepan and reheat over medium-low heat until it's hot. As an Amazon Associate and member of other affiliate programs, I earn from qualifying purchases. Cuisinart Stainless Steel, 5.5 Quart Sauté Pan w/ Cover, Helper Handle, Chef's Classic, 733-30H Upgrade Meat Chopper, Heat Resistant Meat Masher for Hamburger Meat, Ground Beef Smasher, Nylon Hamburger Chopper Utensil, Ground Meat Chopper, Non Stick Mix Chopper, Mix and Chop, Potato Masher Tool Wooden Cooking Spoon Utensils, 2pcs, Spoons Spatulas Set for Kitchen Cooking, Wood Scraper for Frying Scraping and Mixing, Nonstick Cookware Spatulas Spoon Gadget for Fried Flipping Turning Cooking Amount Per Serving, Calories: 286Total Fat: 11gSaturated Fat: 5gTrans Fat: 0gUnsaturated Fat: 5gCholesterol: 102mgSodium: 718mgCarbohydrates: 10gFiber: 2gSugar: 5gProtein: 35g Nutritional information is provided as a courtesy and is an estimate only. This information comes from online calculators. Although Busy Creating Memories attempts to provide accurate nutritional information, these figures are only estimates. Amber Edwards I have a quirky obsession with BBC comedy and classics, Dr. Pepper, and chocolate. I am passionate about photography, crafting, baking, and helping families make cherished memories from everyday, ordinary moments She is dedicated to helping you leave a legacy of moments and celebrated milestones for your family to treasure generation after generation.