

Sloppy Pork 'n Shroom Joes

1 tablespoon olive oil
1 pound ground pork
1 pound sliced cremini mushrooms
1 cup chopped yellow onion
2 teaspoons minced garlic
½ cup tomato paste
1 tablespoon minced, fresh oregano
2 tablespoons red wine vinegar
2 tablespoons Worcestershire sauce
1 tablespoon molasses
¼ teaspoon salt
¾ teaspoon black pepper
¼ teaspoon hot sauce
4 Kaiser rolls or hamburger buns

1. Heat a large nonstick skillet over medium-high heat. Add oil; swirl to coat. Add pork; cook until browned (about 4 minutes), stirring to crumble.
2. While pork cooks, place mushrooms in a food processor; pulse 10 times or until finely chopped.
3. Add mushrooms, onion, and garlic to pan. Cook for 3 minutes or until onions are tender.
4. Add the next 6 ingredients (tomato paste through salt) to pan; cook 5 minutes or until mushrooms are tender and liquid evaporates. Stir in pepper and hot sauce.
5. Spoon about 1 cup of pork and mushroom mixture on bottom half of each bun; top with top halves of buns.

*Note: Prefer your Joes sloppier? Double your paste through salt. Or, if you are looking for the shortcut, omit paste through salt and pour in an entire bottle of your favourite barbeque sauce.