Boogaloo Wonderland Sandwiches

Sauce Sandwiches

1 cup ketchup 1 Tablespoon oil

3 Tablespoons cider vinegar 1 1/4 pounds 85% lean beef

2 Tablespoons brown sugar 1 teaspoon pepper

3/4 teaspoon thyme 3/4 teaspoon salt

3/4 teaspoon dry mustard 4 (6 inch) sub rolls

1 clove minced garlic 8 slices American cheese

3/4 teaspoon chili powder

1/4 teaspoon pepper

​

Combine all sauce ingredients in a saucepan.

Bring to a boil.

Cook, stirring constantly for 3 minutes.

Heat oil in skillet.

Add beef, onion, pepper and salt.

Cook until liquid evaporates.

Add 1 cup sauce.

Reduce heat and simmer 1 minute.

Place rolls on a baking sheet.

Divide meat mixture among rolls evenly.

Top with slices of American cheese.

Bake 5 minutes at 350.

Spoon remaining sauce over meat and close sandwiches.