

Bite Size Barbeques

1st Place

Quick and Easy Beef Contest

Kim Nickell

Clintonville, WV

- 1 lb. lean ground beef
- ½ c Budweiser Barbeque Sauce*
- ¼ c chopped onion
- 2 T dark brown sugar
- 1 (12 oz) can Pillsbury® Golden Layers® Refrigerated Buttermilk or Flaky Biscuits
- ½ c SHREDDED Cheddar or America cheese
- ¼ c chopped green onions

Heat oven to 400°F. Grease 10 medium muffin cups. In a large skillet, brown ground beef over medium heat until thoroughly cooked, stirring frequently. Drain. Stir in barbecue sauce, onion and brown sugar. Cook 1 minute to blend flavors, stirring constantly.

Separate dough into 10 biscuits. Place 1 biscuit in each greased muffin cup. Firmly press in bottom and up the sides, forming ¼ inch rim over the edge of each cup. Spoon about ¼ cup of beef mixture into each biscuit-lined cup. Sprinkle each with cheese.

Bake at 400°F for 10 -12 minutes or until edges of biscuits are golden brown. Cool 1 minute; remove from muffin cups. Sprinkle with chopped green onions.

- Budweiser Barbeque Sauce is produced by VITA Foods in Inwood, WV.