## **INGREDIENTS**

- 1 tube Pillsbury Grands Biscuits (16.30z/8ct)
- 1 lb ground chuck
- 1/2 C ketchup
- 3 Tbs brown sugar
- 1 Tbs cider vinegar
- 1/2 tsp chili powder
- 2 C (8 oz) large shreds cheddar cheese

## **INSTRUCTIONS**

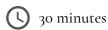
- I. Separate dough into 8 biscuits;flatten into 5 inch circles.
- 2. Press each circle into the bottom and up the sides of greased muffin pan; set aside.
- 3. In a skillet, brown ground chuck and drain.
- 4. In a medium bowl make sauce mix ketchup, brown sugar, vinegar and chili powder; stir until smooth.
- 5. Add meat to sauce and mix well.
- 6. Divide the meat mixture among the biscuits, pressing it into each muffin cup.
- 7. Sprinkle with cheese.
- 8. Bake at 375\* for 18-20 minutes or until golden brown.
- 9. Cool for 5 minutes before removing from muffin pan.



## Farmhouse BBQ Muffins



8 muffins



These Farmhouse BBQ Muffins are a family favorite. They take just minutes to put together but make a hearty meal when paired with a salad, chips and dessert. This recipe is also great for delivering a meal to a family in need. Either put the muffins together in a disposable foil tin and pre-bake, or you can deliver them unbaked for the family to bake themselves. Provide a side salad bag from the produce department along with a bag of potato chips and dessert from the bakery and you're all set!

## MENTOR MAMA NOTES

I like to double this recipe if I'm delivering it as a meal; one for their family and one for ours!