

## INGREDIENTS

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- 1 tube Pillsbury Grands Biscuits  
(16.3oz/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

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1. 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



30 minutes

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!