

BBQ BEEF CUPS



Ingredients

- 3/4 pound lean ground beef
- 1/2 cup barbeque sauce
- 1 tablespoon dried minced onion
- 1/3 cup shredded cheddar cheese
- 1 (12 ounce) package biscuit dough

Directions

- Preheat oven to 350 degrees.
- Grease the cups of a muffin pan.
- On medium heat and in a large skillet, cook beef until brown.
- Drain excess fat.
- Stir in barbeque sauce and dried onion, and simmer for a few minutes on low heat.
- Flatten each biscuit, and press them into the cups of a prepared muffin pan.
- Spoon a portion of meat into each cup.
- Bake for 12 minutes.
- Sprinkle with cheese and bake for 3 more minutes.
- Serve and enjoy!

Serves 6
people!