



BARNYARD MUFFINS

From the kitchen of Mom Dudley

Ingredients:

1 Refrigerated Buttermilk
Biscuits
1 lb Ground beef
½ cup Ketchup
3 Tbsp Brown Sugar
1 Tbsp Cider Vinegar
1 ½ tsp Chili Powder
1 cup Grated Cheddar Cheese

Directions:

Separate dough into 10 biscuits, flatten into circles. Press each into the bottom and up the sides of a greased muffin cup.

In a frying pan cook ground beef; drain. In a small bowl, mix ketchup, brown sugar, vinegar and chili powder; stir until smooth. Add to meat and mix well.

Divide the meat mixture into muffin cups. Sprinkle with cheese.

Bake at 375° for 18 to 20 minutes. Cool for 5 minutes before removing from tin.