



Biscuits and Beans

INGREDIENTS:

- 1 pound ground beef
- 1 tablespoon dried minced onion
- 1 (15 oz.) can pork and beans
- 1/2 teaspoon salt
- 3/4 cup barbecue sauce
- 1 tube refrigerated buttermilk biscuits
- 2 tablespoons brown sugar
- 1 cup shredded cheddar cheese

METHOD:

In large skillet, cook beef over medium heat until no longer pink; drain. Add beans, barbecue sauce, brown sugar, onion and salt; mix well. Bring to boil. Transfer to greased 2 qt. baking dish. Separate biscuits and arrange over hot beef mixture. Sprinkle with cheese. Bake uncovered at 400 degrees for 18-20 minutes or until biscuits are golden brown.