



Donna Chandler's Cheeseburger Biscuits Recipe

Ingredients

1½ pound ground beef or ground bison

Season ground meat with your favorite burger seasoning
Examples: brown sugar, ketchup, mustard, salt & pepper,
Worcestershire sauce, hot sauce, really anything that you like

1 Tube of Pillsbury “Grand” Buttermilk Biscuits (8 biscuits)

1 Teaspoon pickle relish or 1 sliced pickle (optional)

1 Cup of grated cheese (your favorite)

Directions:

1. In a large skillet cook beef/bison over medium heat until no longer pink; drain.
2. Stir in all of your favorite seasonings. Remove from heat and set aside.
3. Spray muffin tin with “Pam” (or grease) to prevent sticking.
4. Flatten each biscuit with your fingers to spread them out (you can even stretch them gently)
5. Press lightly into the muffin tin.
6. Spoon beef/bison mixture into the biscuits and add your favorite toppings
7. Sprinkle the cheese as the last topping ingredient.
8. Bake at 375 degrees for time allowed on the biscuit packaging.

Enjoy!