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| Hungry Jack Casserole A Mike Wilkerson recipe INGREDIENTS 1 lb. ground beef 2 Tbsp brown sugar  1 tsp salt 1 T onion, minced  1 can pork and beans (16 oz.) 1 can biscuits (10 count)  ¾ cup barbecue sauce 1 cup cheddar cheese, shredded DIRECTIONS  1. Pre-heat oven to 375°. Brown beef. Drain and stir in salt, pork and beans, barbeque sauce, brown sugar, and onion. 2. Heat until bubbly. Pour into 2-quart casserole dish. 3. Cut biscuits in half to form 20 half circles. Place cut side down around edges and middle of casserole. 4. Sprinkle with cheese. 5. Bake at 375° for 25-30 minutes or until golden brown. |
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