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| Hungry Jack CasseroleA Mike Wilkerson recipeINGREDIENTS1 lb. ground beef 2 Tbsp brown sugar1 tsp salt 1 T onion, minced1 can pork and beans (16 oz.) 1 can biscuits (10 count)¾ cup barbecue sauce 1 cup cheddar cheese, shreddedDIRECTIONS 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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