

HEARTY BEER BREAD BISCUITS

- 1 **TSG Beer Bread Mix**
- 1 ½ cup buttermilk
- 1 lb lean ground beef, browned & drained
- ½ cup shredded Swiss cheese
- 3 Tbsp butter, melted

1. Preheat oven to 350°F. Spray two muffin pans with non-stick cooking spray.
2. Combine Beer Bread Mix and buttermilk in large bowl. Fold in cooked ground beef and Swiss cheese.
3. Drop by spoonfuls into prepared muffin pans. Brush tops with melted butter.
4. Bake for about 25 minutes, or until wooden pick inserted in center comes out clean.

Makes about 18 biscuits