

Koss Cups

Ingredients:

1-8 oz. canned biscuits

1/2 lb. hamburger.

3 tablespoons Koss Sauce

2 cups shredded cheddar cheese

1 medium size onion, diced

1 medium size bell pepper,diced(I use either red or green.)

muffin pan

vegetable oil spray

Directions:

Preheat oven to 350 degrees. Grease muffin pan with vegetable oil spray. Saute hamburger with onion and peppers in a nonstick skillet until hamburger is no longer pink. Drain off excess grease using colander. Add mixture back into skillet and add Koss Sauce. Remove biscuit dough from roll. Break each biscuit in half. Flatten each half and mold into bottom and sides of individual muffin area of pan. This should give you 16 individual cups. fill each cup with a tablespoon of hamburger mixture. You may add or subtract from amount depending on how much you want in each, Top with cheddar cheese. Bake approximately 8-10 minutes until biscuits are lightly brown and cheese is melted.