



MINI BBQ MEATBALL CUPS

Its the triple threat Mini BBQ Meatball Cups.
This delicacy can serve as

Yield: 12 Servings

INGREDIENTS

1/2 C	Fried onions
1/2 C	Shredded Colby Jack Cheese
1 pk.	16.3oz Tube of biscuits, (non-flaky variety works best)
1/4 C	flour for surface
24 Unit	(5/8oz) Casa Di Bertacchi Meatballs, thawed
3 Item	Scallions, finely chopped
1/2 C	prepared BBQ sauce, divided



DIRECTIONS

1. Preheat oven to 400°. Spray a mini muffin tin with non stick cooking spray and set aside.
2. On an lightly floured workspace roll each biscuit out very thin, and trim into a square (approximately 4-inches). Cut the square into 4 equal squares. Lightly press dough into each opening in the muffin tin. Divide shredded cheese evenly between each mini cup.
3. Toss meatballs in ¼ cup BBQ sauce and press one meatball lightly into the dough of each opening. Bake for 8 minutes, then rotate the pan and bake for an additional 4 minutes, or until the biscuit dough is golden brown.
4. To serve, remove from muffin tin, top with a dollop of remaining BBQ sauce and garnish with fried onions and scallions.