

Bite-Sized Cheeseburger Cups - Perfect for Game Day & Parties

Easy Cheeseburger Cups (The Ultimate Handheld Party Dinner)



OVEN
375°F

TIME
30 min

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Recipe Card

SAVE
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INGREDIENTS

- 1 pound ground beef
- 1 cup white onion, diced
- 2 cloves garlic, minced
- 5 tablespoons ketchup
- 2 tablespoons mustard
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- 1 (16-ounce) tube jumbo biscuit dough (8 biscuits)
- 48 cubes American cheese (from the deli counter)
- 1 cup dill pickles, chopped
- $\frac{1}{2}$ cups shredded lettuce
- $\frac{1}{2}$ cup diced onion (for topping)

DIRECTIONS

1. Prep the Oven: Preheat your oven to 375°F. Spray two muffin tins generously with nonstick cooking spray.
2. Prepare the Biscuit Cups: Place the biscuits on a cutting board and cut each one in half. Press each piece flat and gently press into the muffin tins to form little dough cups. Set aside.
3. Cook the Beef: Heat a large skillet over medium-high heat. Add the ground beef and diced onion. Cook until browned and fully cooked through.
4. Add the minced garlic and cook for about 30 seconds until fragrant.
5. Stir in the ketchup, mustard, salt, and pepper. Mix well and remove from heat.
6. Fill the Cups: Place one cube of American cheese into each biscuit cup.
7. Spoon about 2 tablespoons of the meat mixture into each cup, gently packing it in.
8. First Bake: Bake for 6-7 minutes.
9. Add More Cheese: Remove from the oven and press another cube of cheese into each cup.
10. Return to the oven and bake for 7-8 more minutes, or until the biscuit edges are golden brown.
11. Cool & Serve: Let cool for 5 minutes before removing from the muffin tins.
12. Top with chopped pickles, diced onions, and shredded lettuce. Serve warm.

SWAPS & NOTES

Ground Beef: You can substitute ground turkey or ground chicken for a lighter version.

Cheese: American cheese melts beautifully, but cheddar cubes or Colby Jack also work well.

Biscuit Dough: Refrigerated biscuit dough keeps this recipe quick and foolproof.

Crescent dough can work in a pinch, but the texture will be slightly different.

TIPS FOR SUCCESS

Don't overfill the cups - the biscuit dough needs space to puff up.

Grease the tins well to avoid sticking.

Let them cool slightly before removing so they hold their shape.

For extra browning, brush the biscuit edges lightly with melted butter before baking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bite-sized-cheeseburger-cups-perfect-for-game-day-parties/>