

Donald's barbecups

This is both derivative of the barbecups I make as well as having essentially seen them in a commercial for condensed cream of chicken soup. The recipe at the "Cooking with Campbells Canada" website was nice reference at the beginning

Makes approximately 12

Biscuit cup:

- 2 cups flour
- 1/2 cup shortening
- 4 teaspoons baking powder
- 1/4 teaspoon salt
- 2/3 cup water or milk -- I use milk
- 1 egg

Filling and topping

- 1 medium chicken breast, or equivalent
- salt and pepper
- 2 cans of condensed cream of chicken soup
- 2 cups of mixed frozen vegetables
- mozzarella cheese

Equipment

- Large skillet or electric frypan
- Stove or hotplate (not needed if using electric frypan)
- Oven set to 425F
- 2 mixing bowls
- Fork
- Spoon
- Muffin baking tin(s) -- total of 12 muffin wells
- Chopping board
- Chopping knife
- Cooling racks
- Cookie sheet for freezing individually if the cooling racks can't go in the freezer
- Container, or zipper sandwich bags to freeze

Making the filling:

- Fry the chicken breast in salt and pepper
- Cut chicken into small cubes when cooked
- Mix the condensed soup (do not dilute), chicken, and mixed vegetables in a mixing bowl

Making the biscuit cups:

- Mix dry ingredients in the mixing bowl, including shortening
- Use a fork to mix in and blend the shortening
- Mix the egg and milk in the measuring cup; add 1/3 at a time to the dry ingredients, mixing with the fork
- Pick up a golf ball sized amount of dough, and form the biscuit mix in the wells of the biscuit baking tin, pushing a well into the dough

Completing the chickencups:

- Fill the wells in the dough with the chicken and vegetable filling
- Cover each chickencup with mozzarella cheese -- I usually slice cheese off the block, but grated cheese works too
- Bake for 13-14 minutes in the oven on the top rack, until the cheese starts to

brown; part way through, rotate the trays front to back for more even baking of the biscuit dough

- Remove the baking pan from the oven
- Remove the chickencups from the wells by gently rotating them in the well using a plastic fork, placing on a tray or cooling rack
- Serve hot

Freezing:

- Allow chickencups to cool on cookie / cooling racks
- Chickencups freeze well; after freezing on rack, place the chickencups in a container, or in zipper sandwich bags, and keep frozen