



Butter Swim Biscuit Sloppy Joe Casserole

My Cozy Kitchen Memory

I first made this dish for my grandkids on a rainy day. Our kitchen was warm and full of laughter. The smell of beef and biscuits filled the whole house.

They called it the swimming pool biscuit dinner. I still laugh at that. It is now our favorite cozy meal. It just makes everyone feel happy and full.

Why This Meal Matters

This recipe matters because it brings people together. It is a whole meal in one pan. You get your meat, your bread, and your joy all at once.

It also teaches you how simple cooking can be. You do not need fancy things. You just need a good skillet and a hungry heart. What is your favorite one-pan meal to make?

The Magic of Butter Swim Biscuits

The biscuit dough sits right on top of the saucy beef. Then you pour melted butter over it. That butter swims across the top as it bakes.

This makes the biscuits so soft and golden. Doesn't that smell amazing? Fun fact: The steam from the sloppy joe mix helps cook the biscuits from below. It is like a little kitchen magic trick.

A Little Story for You

My grandson once tried to eat it straight from the skillet. He was so excited he forgot a plate. We all had a good giggle about that.

That is the best part of food. It is not just about eating. It is about the memories you make while you cook and share it. Do you have a funny kitchen story?

Lets Talk About Flavor

The sloppy joe is tangy and a little sweet. The biscuits are buttery and soft. They soak up that wonderful sauce so well.

Every bite is a perfect mix of savory and comfort. This matters because good food should make you feel cozy inside. It is a big, warm hug on a plate. Would you add anything extra, like cheese or a different herb?

Ingredients:

Ingredient	Amount	Notes
Ground beef	2 pounds	
Yellow onion, chopped	1 small (about $\frac{1}{2}$ cup)	
Ketchup	1 $\frac{1}{2}$ cups (360 g)	
Yellow mustard	2 teaspoons	
Garlic powder	1 teaspoon	
Kosher salt	1 teaspoon	For Sloppy Joe
Black pepper	$\frac{1}{2}$ teaspoon	
Water	1 cup	
All-purpose flour	2 $\frac{1}{2}$ cups (312.5 g)	
Baking powder	4 teaspoons	
Kosher salt	2 teaspoons	For Biscuits
Buttermilk	2 cups	
Unsalted butter, melted	$\frac{1}{2}$ cup (1 stick / 113 g)	For Biscuits
Unsalted butter, melted	1 tablespoon	For Topping
Parsley, chopped	for garnish	



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My Butter Swim Biscuit Sloppy Joe Bake

Oh, this recipe takes me back. It is pure comfort in a pan. I first made it for my grandkids on a rainy afternoon. Their little faces lit up with every bite. Now it is a family favorite. It combines two classics into one easy dish. The sloppy joe gets all cozy under a biscuit blanket. And that biscuit swims in melted butter. Doesn't that smell amazing?

See also [Easy Carnitas Tamale Pie for Busy Nights](#)

Lets get our hands busy. It is simpler than you think. Just follow these steps. I will guide you through it. I still laugh at the first time I made it. I was so worried about the biscuits. But they came out perfectly golden.

Ingredients

- 1 pound ground beef
- 1 small onion, chopped
- 1 cup ketchup
- 1 tablespoon yellow mustard
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1 cup water
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 1/4 cups buttermilk
- 1/2 cup (1 stick) butter, melted
- Fresh parsley, for garnish (optional)

Instructions

Step 1: First, heat your oven to 450°F. Grab a big oven-safe skillet. Cook your beef and onion in it over medium heat. Break up the meat with a spoon as it cooks. You want it to be brown all over, with no pink left. This should take about ten minutes. Then, carefully drain away the extra grease.

Step 2: Now for the saucy part. Stir in the ketchup, mustard, and all those spices. Do not forget the cup of water. It makes the sauce just saucy enough. Mix it all together until it looks happy and uniform. Let this sit while you make the biscuit topping. The smell will start to make your tummy rumble.

Step 3: Time for the biscuits! In a medium bowl, whisk your flour, baking powder, and salt. Pour in the buttermilk. Stir it just until it comes together. A few lumps are just fine, I promise. (My hard-learned tip: over-mixing makes tough biscuits!).

Step 4: Spoon that biscuit dough right on top of the meat. Gently spread it to the edges. It does not have to be perfect. Now, take your melted butter. Drizzle it all over the top. This is the swim part. It makes the top so rich and golden.

See also [Blueberry French Toast Casserole](#)

Step 5: Pop the whole skillet into the hot oven. Bake for about 25 minutes. You will know it is done when the top is a beautiful golden brown. Let it cool for just a minute. Then brush on a little more butter and sprinkle parsley. What is your favorite cozy meal from childhood? Share below!

Cook Time: 25 minutes

Total Time: 45 minutes

Yield: 6 servings

Category: Dinner, Casserole

Three Fun Twists to Try

This bake is wonderful as it is. But you can also play with it. I love making little changes. It keeps things exciting in the kitchen. Here are three ideas I have tried. My grandson loves the spicy one. He says it has a kick!

BBQ Swap: Use your favorite barbecue sauce instead of ketchup. It gives it a smoky, sweet flavor. It is a whole new dish.

Veggie Power: Swap the beef for lentils or a plant-based crumble. Add some finely chopped carrots and celery. It is just as hearty and delicious.

Cheesy Top: Sprinkle a cup of shredded cheddar cheese over the biscuit layer. Do this before you add the butter. The melted cheese is so good.

Which one would you try first? Comment below!

Serving It Up Just Right

This casserole is a full meal by itself. But a little something on the side is nice. It makes the dinner table feel extra special. A simple, crisp salad is my go-to. The fresh greens balance the rich bake. You could also serve some pickles on the side. Their tangy crunch is perfect with the savory flavors.

For a drink, a tall glass of cold milk is classic. It always reminds me of the kids. For the grown-ups, a light lager beer pairs wonderfully. It cleanses the palate between bites. Which would you choose tonight?



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See also Sausage and Pierogi Skillet Dinner



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Keeping Your Casserole Cozy for Later

This casserole is a dream for busy days. Let it cool completely after baking. Then cover the dish tightly or move portions to containers. It will keep in the fridge for about three days.

You can also freeze it for a future meal. I wrap individual slices tightly. This way, my grandson can grab one for his dinner. Fun fact: freezing meals was my secret for calm weeks.

Reheating is simple. Warm slices in the microwave until hot. For a crispier biscuit top, use the oven. This matters because a good meal waits for you.

Making a double batch saves so much time. You get a happy dinner today and another night off. **Have you ever tried storing it this way? Share below!**

Simple Fixes for a Perfect Bake

Sometimes the biscuit layer is too thick. Just spread it gently with a spoon. Do not press it into the meat. This keeps the biscuits light and fluffy.

If your biscuits are pale, your oven might be too cool. I remember my first batch came out blonde. An oven thermometer helps you know the true temperature. This matters for a golden, delicious top.

Is your filling too runny? Let it cook on the stove a bit longer. It will thicken up nicely. A thicker filling means a casserole that holds its shape. This builds your cooking confidence.

Which of these problems have you run into before? Do not worry, we have all been there.

Your Casserole Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use your favorite gluten-free flour blend. It works just fine.

Q: Can I prepare it ahead of time? A: Assemble it the night before. Keep it covered in the fridge. Just add a few minutes to the bake time.

Q: What if I do not have buttermilk? A: Mix 2 cups milk with 2 tablespoons of lemon juice. Let it sit for five minutes.

Q: Can I make a smaller portion? A: Absolutely. Just cut all the ingredients in half. Use a smaller baking dish.

Q: Any optional add-ins? A: Try a handful of corn or shredded cheese in the meat. **Which tip will you try first?**

From My Kitchen to Yours

I hope this recipe brings joy to your table. It is a hug in a baking dish. Seeing your families enjoy it would make my day.

I love seeing your kitchen creations. Please share your photos with me. **Have you tried this recipe? Tag us on Pinterest!** Let us build a little community of good food.

Happy cooking!

—Elowen Thorn.

You need to try this!



Savorydiscovery.com

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