**Sloppy Joe Pie**

1 pound ground venison

½ cup chopped onion

½ cup chopped green pepper

1 can (103/4 ounces) condensed tomato soup, undiluted

1 teaspoon yellow mustard

2 cups buttermilk biscuit mix

½ cup water

in a skillet over medium heat, cook venison, onion and green pepper until meat is no longer pink and vegetables are tender; drain well. Stir in soup and mustard; mix well. Transfer to greased 9-in pie plate. In a bowl, combine biscuit mix and water until most of the dry ingredients are incorporated. Spoon or pinch dough into 6-7 biscuits and place on top of meat mixture.

Bake in a pre-heated 425 degree oven for 20 minutes or until biscuits are golden brown and pie is heated throughout. Cool 5 minutes before serving.