**Deep Dish Venison**

3 cups Buttermilk Biscuit mix

¾ cup water

Cornmeal

9 ounces venison sausage

1 cup chunky spaghetti sauce or pizza sauce

½ cup sliced mushroom

1/3 cup sliced black olives

½ yellow bell peppers, sliced

1 cup shredded mozzarella cheese

Pre-heat oven to 400 degrees. In a small bowl, combine biscuit mix and water. Mix until well blended. Press dough into a greased 12 inch deep pizza pan or a 12 inch cake pan. Place in oven for 5 minutes.

Meanwhile, remove castings from sausage and discard. Brown sausage in a small skillet over medium heat, stirring until sausage crumbles and is no longer pink. Drain on paper towels.

Spread spaghetti sauce over crust; sprinkle with sausage, mushrooms, olives and bell pepper. Sprinkle with cheese. Bake for 10-12 minutes.