**Venison Vegetable Pot Pie**

1 pound venison, cubed

2 ribs celery, chopped

1 onion, chopped

2 tablespoons oil

2 carrots, chopped

1 can beef broth

1 cup House-Autry Chicken Breader

½ cup water

1 cup frozen peas

1 cup frozen corn

Salt and Pepper to taste

1 recipe House-Autry Buttermilk Biscuits

Heat oil in stock pot. Sauté celery, onion, and venison until vegetables are soft and not red is showing on meat. Add carrots and cook 2 minutes longer. Add broth and potatoes. Bring to a boil. Combine breader and water in a small bowl; add to broth, stirring constantly to combine. Once mixture begins to thicken, add remaining ingredients. Remove from heat and pour into a greased casserole dish. Place biscuit topping on venison mixture. Bake at 425 degrees for 20 minutes or until topping is golden brown.

**Biscuit topping:**

3 cups House-Autry Buttermilk Biscuit Mix

1 cup water

1 stick butter, melted

Combine ingredients in a medium mixing bowl. Pour mixture out onto a floured surface. Roll out. Place on top of venison mixture. Top with melted butter.