



TOPSY TURVY PIE

- 1 Pound Ground Beef
- 2 Tablespoons Cooking Oil
- 1/2 Cup Chopped Onion
- 1/4 Cup Chopped Green pepper
- 8 Ounces Tomato Sauce
- 1/4 Cup Water
- 1 Teaspoon Salt
- 1 Teaspoon Chili Powder
- 4 1/2 Ounce Can Chopped Ripe Olives
- 1/2 Recipe Richer Biscuit Dough

DIRECTIONS

1. Heat oven to 425 degrees.
2. Sauté meat in oil until half browned.
3. Add onion and pepper.
4. Cook, stirring frequently, until meat is browned and onion is transparent.
5. Add remaining ingredients, mix well.
6. Pour into a 9 inch pie plate.
7. Make biscuit dough and roll to fit the top of the pie plate.
8. Make slits on top.
9. Place over meat mixture.
10. Let stand a minute.
11. Bake 15 to 20 minutes.
12. Cut into wedges.