

CHILI POTPIE WITH CHEDDAR BEER BISCUIT TOPPING

- 1 pkg **TSG Beer Bread Mix**
- 1 lb ground beef (80% lean)
- 1 cup finely shredded Cheddar cheese
- 12 oz beer
- 1 can (14.5 oz) diced tomatoes (chili-style, undrained)
- 1 jar (12 oz) **TSG Black Bean & Corn Salsa**
- salt & pepper, to taste

1. Preheat oven to 375°F.
2. Combine bread mix and cheese in large bowl. Add ale; stir until moist.
3. Drop batter by 1/4 cupfuls, 1/2" apart, onto greased baking sheet. Bake 25-30 min.
4. Meanwhile brown ground beef in large skillet over medium heat for 8-10 min. Pour off drippings.
5. Season with salt and pepper. Stir in tomatoes and Salsa; bring to boil.
6. Reduce heat; simmer until biscuits are baked. Serve chili in bowls topped with a biscuit.

Makes 6 one cup servings