

# SAUSAGE PIE SUPPER

MOM

1 POUND BULK PORK SAUSAGE    1 10-1/2 or 11 OUNCE TOMATO  
1 # 2 CAN (2-1/2 cups) PORK    SOUP  
    & BEANS                      1 TEAS SALT  
2 BIG APPLE, SLICED            1/3 CUP BROWN SUGAR

BROWN SAUSAGE. POUR OFF EXCESS FAT. ADD BEANS , TOMATO  
SOUP, AND SALT. POUR INTO A 6 x 10 INCH BAKING DISH.  
ARRANGE SLICES OF APPLE ON TOP: COVER COMPLETELY EVEN  
OVERLAPPING APPLE SLICES THAT HAVE BEEN PEELED AND CORED  
AND CUT IN CIRCLES. SPRINKLE WITH BROWN SUGAR. DROP  
BISCUIT DOUGH FROM TEASPOON ONTO APPLE SLICES. BAKE  
IN 425° OVEN FOR 30 MINUTES.

DROP BISCUITS  
1 CUP BISQUICK  
3/4 CUP MILK  
MIX AND PUT ON TOP