**Venison Sausage Biscuit**

2 packages House-Autry Buttermilk Cheese Biscuit Mix

1 cup milk

3/4 cup shredded cheddar cheese

1/3 cup butter, melted

12 Venison sausage patties, cooked

Preheat oven to 425°F. Lightly grease a 9 x 13-inch baking pan; set aside. Combine biscuit mix, milk and cheese in a large bowl and stir with a spoon until a soft dough forms. Drop mixture into the

center of prepared pan. Lightly grease your fingers and gently push the dough out to corners, spreading evenly to cover pan. Combine butter and garlic powder. Pour half of the mixture over dough, spreading to evenly coat. Bake for 10-12 minutes, or until nicely browned on top. Remove from oven and pour remaining butter mixture over the top. Cut into squares.

To build biscuit, split open each square, spread House-Autry Bold and Zesty sauce on one sided and place a venison sausage patty, top with other biscuit half. Serve hot.