

Spicy Sloppy Joes with Corn Dumplings

These Sloppy Joes have a Mexican flavor with green chilies and a south-of-the-border sauce.

1	pound	ground moose or elk
½	cup	chopped green onion (with tops)
1/3	cup	chopped green pepper
½	cup	water
3	tablespoons	chopped green chilies
1	jar (8 ounces)	taco sauce
1	jar (8 ounces)	mild piquante sauce
	Corn Dumplings	(Recipe below)

PREPARE Corn Dumplings; reserve.

COOK and stir ground moose or elk and onions in 10-inch skillet until meat is brown; drain. Stir in remaining ingredients. Cover and heat to boiling over medium-low heat.

DROP dumplings by heaping spoonfuls onto boiling beef mixture. Cook uncovered 10 minutes; cover and cook 10 minutes longer.

5 or 6 servings.

Corn Dumplings

1	cup	Bisquick baking mix
1/3	cup	yellow cornmeal
½	cup	milk
1	can (7ounces)	whole kernel corn, drained

Mix baking mix, cornmeal and milk until dough forms; stir in corn.

Extra Hot and Spicy Sloppy Joes:

Substitute 1 jar (8 ounces) medium-hot piquante sauce for the taco sauce.