**Prime Rib Potpie**

Leftover Prime rib

Chopped leftover French fries

Chopped onion

Chopped carrots

Chopped celery

1 tablespoon olive oil

1 teaspoon minced garlic

1 tablespoon corn starch

2 tablespoons onion soup mix

1 cup water

Potato biscuit crust

½ cup biscuit mix

½ cup instant garlic mashed potatoes

½ cup water (or enough water to make a batter)

Directions

Sauté carrots, celery, garlic and onions until tender. Add leftover prime rib and chopped French fries. Mix together water, cornstarch and soup mix. Add to meat mixture. Simmer until thickened. Prepare the biscuit potato crust mix. Pour meat mixture into individual baking dishes or into a greased bread pan. Pour biscuit potato crust over mixture and bake in preheated 400 degree oven for 30 minutes or until crust is baked and browned.