

# Bite size Bacon and tomato cup

## Description

These little biscuit cup treats are filled with bacon, cheese, tomato and basil are like little mini-BLTs in a bite sized form, perfect for parties!

## Ingredients

- 1 package thick sliced pepper bacon
- 1/2 vadilia onion finely chopped
- 1 large tomato seeded and chopped
- basil thinly sliced
- 1 can flaky bisquits
- 1/4 cup Mayonaisse

## Instructions

Preheat oven to 375 degrees F.

Cook the bacon to crisp, remove, drain and set aside. To the bacon fat, add the chopped onion and cook until tender; toss in the tomato and cook for a couple more minutes. Remove, drain and set aside to cool. Stack basil, roll like a cigar and thinly chiffonade; set aside.

Reserve about 2 tablespoons of the cheese and set aside. In a small bowl, combine the bacon, onion and tomato mixture, the shredded cheese and the basil. Combine until well mixed; add



## Summary

**Yield:** 24

**Prep Time:** 30 minutes

**Category:** Appetizers

**Cuisine:** American

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mayonnaise and blend in.

Separate each biscuit into thirds, or halves or if you can't get three pieces easily, so that if you start with 8 biscuits, you have either 16 or 24 thin biscuits. Spray mini muffin pan with butter flavored non-stick spray and press biscuits into each tin. Spoon 1/2 to 1 tablespoon of filling into each biscuit, depending on how many you have. Sprinkle each biscuit top with just a bit of the reserved cheese.

Bake at 375 degrees F for about 12 to 15 minutes or until bubbly and golden brown. Cool for 5 minutes in the tin, remove and serve, warm or at room temperature.