

Tomato Bacon Cups

From the kitchen of Lillian Roy

Yield 2 ½ dozen

Ingredients:

1 small tomato, finely chopped

½ cup mayonnaise

½ cup bacon broken up or ½ cup real bacon bits

½ cup shredded Swiss cheese

1 small onion finely chopped

1 teaspoon dried basil

1 tube (12 oz) refrigerated buttermilk biscuits, separated into 10 biscuits.

Instructions:

1. In a small bowl combine the tomato, mayo, bacon, cheese, onion and basil.
2. Split each biscuit into 3 layers; press each layer into an ungreased miniature muffin cup
3. Spoon tomato mixture into cups.
4. Bake at 450 for 8-10 minutes until golden brown.
5. Serve warm.