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!



Summary

Yield: 24
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American

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 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.