

# Bacon and Tomato Cups

by Lynnette Burgess

## Ingredients:

- 8 slices bacon
- 1 tomato, seeded and chopped
- 1/2 onion, chopped
- 1/3 cup Swiss cheese, shredded
- 1/2 cup mayonnaise
- 1 teaspoon dried basil
- 1 16 ounce can refrigerated biscuit dough ( I use Pillsbury Golden Homestyle Biscuits Do Not Use Grands)

**Directions:** Preheat oven to 375\*. Lightly grease a mini muffin pan. In a skillet over medium heat cook bacon until crisp. Drain on paper towel. Crumble into medium bowl and add the tomato, onion, cheese, mayonnaise and basil. Separate biscuits. Cut one in half and then roll it out into a thin circle. Place each half into a muffin tin, lining the bottom and sides like a cup. Fill with bacon mixture. Bake for 10 to 12 minutes in a preheated oven or until golden brown. Repeat with remaining biscuits and filling, Serves about 15.

*Lynnette says: "This is a tasty dish to take to a party or as a snack."*

*Lynnette has worked for Shepherd's Bush, doing "a bit of everything," for 21 years. She loves the Mitford series by Jan Karon and her favorite movie is Ever After. Lynnette is wonderful!!!*

