

## **Tomato Bacon Biscuits**

### **Joni Heil**

Preheat oven to 450 degrees.

#### **Ingredients:**

1 small tomato, finely chopped  
1/2 cup mayonnaise  
1/2 cup real bacon bits  
1/2 cup shredded swiss cheese  
1 small onion, finely chopped  
1 teaspoon dried basil  
1 tube (12 oz) refrigerated buttermilk biscuits

#### **Directions:**

In small bowl, combine the chopped tomato, mayonnaise, bacon, cheese, onion and basil. Set aside.

Split each biscuit into three layers (I take only a couple out of the refrigerator at a time to keep them cold and make them easier to separate). Press each layer into a miniature muffin cup. Recipe calls for ungreased muffin tin, but I think they stick less when sprayed with Pan spray. Spoon tomato mixture into each muffin cup.

Bake at 450 for 8-10 minutes or until golden brown.

Makes about 30 muffins.