

PAM'S MINI TOMATO CUP APPETIZERS



Recipe compliments of  Viking Village
FOODS

INGREDIENTS

- 1 can (14.5oz) Hunts Tomatoes diced with green pepper, celery & onion
- 8 slices of bacon cooked & chopped into small pieces
- 1 small chopped onion
- ¾ cup shredded Swiss cheese
- 1 teaspoon basil
- 3 rolls Pillsbury Crescent Rolls

DIRECTIONS

1. Mix first 5 ingredients together for your filler and refrigerate.
2. Take crescent rolls out and cut into about 24 - 2 1/2" to 3" circles
3. Roll into small balls
4. Place each into a greased muffin pan
5. Use a floured, round kitchen tool to dip into each cup to make a hole.
6. Scoop refrigerated filler into each hole. Do not overfill.
7. Bake at 375° until dough is done, approx. 10-15 minutes.

OTHER GREAT FILLER IDEAS:

- Grate or crumble any favorite cheese to make about 1/2 cup
- Chop uncooked sweet pepper or cooked broccoli
- Spinach
- Sausage or Ham (1 cup)
- Minced green onion
- Chopped olives or water chestnuts

All ingredients available at Viking Village Foods, Reedsburg.

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