

Ann's Tomato Bacon Tartlets

1 12oz can flaky biscuits

6 slices bacon, cooked, drained and crumbled

1 medium tomato, seeded and diced

3/4 cup grated mozzarella

1/2 cup mayonnaise

1 tsp dried basil

3/4 tsp garlic salt

1 tsp dried thyme

1/2 tsp dried oregano

Split the biscuits into 3 pieces (the flaky biscuits pull apart easily into their natural layers) Spray mini muffin pan lightly with cooking spray. Press the split biscuits into the mini muffin cups.

Mix the remaining ingredients together and fill each of the unbaked pastry cups with the mixture. Bake at 350 for 10-14 minutes or until the biscuit, when lifted from the cup is slightly golden around the edges. These can be frozen and reheated. Reheat from frozen state by heating for 10-14 min at 350.

Makes 24