

Bacon & Tomato Dunk Take Two

Author: Adapted from Michele Braden, Fast & Fabulous Hors d'oeuvres, 1992

Carolyn T's
Main Cookbook

Servings: 6

Yield: 1 1/2 cups



Notes: This can be served with fresh vegetables or with crackers, bread or toasted pita or baguette slices.

Description: If you're a BLT fan, you'll love this dip

Preparation Time: 20 minutes

Start to Finish Time: 2 hours 20 minutes

1. Cook bacon (very finely minced) until crisp, drain on paper towels and cool.
2. Very finely mince the tomatoes after scraping out the seeds. Finely mince the green onions. Add both to a small bowl, then add the mayo, sour cream, mustard.
3. Add bacon and parsley (saving a little to sprinkle on top if desired), cover, and refrigerate for a few hours and up to 3 days.

3 slices thick-sliced bacon, minced
2 medium ripe tomatoes
1/2 cup mayonnaise, Best Foods brand or homemade
1/2 cup light sour cream
1 1/2 teaspoons Dijon mustard
3 tablespoons green onions, finely minced
2 tablespoons parsley

Categories: Appetizers, Cold Food, Picnic

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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*Per Serving (excluding unknown items): 186 Calories;
19g Fat (87.7% calories from fat); 3g Protein; 3g
Carbohydrate; 1g Dietary Fiber; 13mg Cholesterol;
231mg Sodium. Exchanges: 1/2 Lean Meat; 1/2
Vegetable; 2 Fat; 0 Other Carbohydrates.*