

## Betty's Green Onion and Bacon Appetizer Cups



Published on 13 Nov 2012

In this video, Betty demonstrates how to make Green Onion and Bacon Appetizer Cups. This is a great recipe to make for a party or as a starter for a holiday meal.

### Ingredients:

6 ounces Neufchatel cheese, softened (You may use cream cheese, if you prefer.)

1 egg

2 tablespoons milk

½ cup finely shredded Swiss cheese

1 green onion, sliced

12-ounce can refrigerated flaky biscuits (10-count)

5 slices crisp bacon

cooking oil spray

paprika, as desired (optional)

In a medium-sized mixing bowl, place 6 ounces softened Neufchatel cheese and beat until fluffy. Beat in 1 egg and 2 tablespoons milk. Stir in ½ cup finely shredded Swiss cheese and 1 sliced green onion. Set aside. Open a 12-ounce can of flaky biscuits and separate into 10 distinct biscuits. For each biscuit, sprinkle some flour on a flat surface and press or roll biscuit evenly into a 5-inch circle. Place biscuit circle into cup of muffin pan that has been sprayed with cooking oil spray. Press to form biscuit cup, letting the circle come up the side of the muffin cup, fluting the top, if desired. Divide each of the 5 slices of crisp bacon into 2 equal parts. Crumble each part and place in the bottom of a biscuit cup. Spoon one-tenth of the cheese mixture equally over the top of the crumbled bacon in each of the 10 muffin cups that are being used. Scatter a little paprika over the top of each cup, if desired. Bake at 375 degrees (F) about 12 to 15 minutes. Remove to a cooling rack, and cool slightly (or completely). Transfer to a nice serving dish and serve as an appetizer. This will be a great start to your holiday dinner! Enjoy! --Betty :)