



Level-Up for Game Day

Dealer's Choice Baby BLTs

Hold 'em in Your Hand; serve on lettuce lined plate

6 strips smoked bacon, fully cooked

1 green onion or tiny bunch of chives, sliced, minced

3 to 4 Tablespoons mayonnaise

1/4 teaspoon garlic powder

Ground black pepper or brown sugar as desired

6 cherry tomatoes (slightly larger than mini sized)

Garnish: 1 fully cooked crisp bacon strip, crumbled; minced chives

- Heat fully cooked bacon in microwave as directed on package until crisp. Chop or crumble into pieces. Place in medium-sized bowl.
- Stir in chopped green onions or chives, mayonnaise, and garlic powder. Season with a touch of black pepper and brown sugar if desired.
- Carefully slice the top and the bottom of each cherry tomato horizontally. Make sure each tomato can stand up on its own like a little cup.

- Using a small melon baller or small butter knife, scoop out the inside of each tomato and discard.
- Spoon the filling into each tomato. Place in refrigerator until serving.
- Before serving, garnish the top of each tomato with some crumbled cooked bacon and a few chives.

Yields: 6 large cherry tomatoes (double the recipe for a larger quantity)

Cook's Note: Store bought cherry tomatoes come in different sizes. The larger ones are easier to work with but will need more filling. I found myself making a little more filling for the ones we served. If you want lettuce with them, line the serving dish with lettuce. Most guests will just eat the tomatoes. I love adding a sprinkle of pepper and touch of brown sugar for added flavor. Taste the filling and season as desired.

Recipe Inspired by: Andy Lunique; *The Ultimate Gamers Cookbook*.

About the Recipe: The world just loves bacon, lettuce, and tomatoes, and these little appetizers fill the bill with that flavor and keep the game going. If you have lots of patience, use the smaller cherry tomatoes but we used the larger sizes. Stuff them with bacon flavored filling and don't forget the garnish, which adds that crisp bacon crunch and looks yummy. Serve on lettuce lined plate.