

Appetizers

Pull-Apart Bacon Bread

Taste of Home April 2008

Servings: 12

Preparation Time: 15 minutes

Bake Time: 25 minutes

12 bacon strips, diced

2 tubes (12 Oz) refrigerated buttermilk biscuits

2 cups (8 oz) part-skim mozzarella cheese, shredded

1 tablespoon Italian salad dressing mix

2 teaspoons olive oil

Preheat oven to 375 degrees.

In a large skillet, cook bacon over medium heat until cooked but not crisp. Using a slotted spoon, remove to paper towels to drain. Separate biscuits; cut each biscuit into quarters.

In a large bowl, combine the cheese, dressing mix, oil and bacon. Place half of the biscuit pieces in a greased 10-in fluted tube pan; sprinkle with half of the cheese mixture. Top with remaining biscuit pieces and cheese mixture.

Bake for 25-30 minutes or until golden brown. Cool for 5 minutes before inverting onto a serving plate. Serve immediately.

Per Serving (excluding unknown items): 43 Calories; 4g Fat (81.7% calories from fat); 2g Protein; trace Carbohydrate; 0g Dietary Fiber; 5mg Cholesterol; 101mg Sodium. Exchanges: 1/2 Lean Meat; 1/2 Fat.