

SPICY BUFFALO BLT BITES

INGREDIENTS

8 Campari tomatoes

2-3 strip of Maple Sriracha Bacon

(recipe: <http://www.cupofsugarpinchofsalt.com/2014/08/11/maple-sriracha-bacon/>)

Baby greens or lettuce, torn into small pieces

1/3 cup mayonnaise

2 tablespoons of Franks Red Hot Buffalo Sauce

Sprinkle of salt

DIRECTIONS

Mix the mayonnaise and buffalo sauce together in a small bowl, cover and refrigerate until needed. Add more buffalo sauce to taste; if you like it spicier, add more!

Cut the stems/tops off the tomatoes, and with a paring knife, carefully remove the seeds and discard them. Place the tomatoes, upside down, on a paper towel to drain for a few minutes. This can be done a few hours ahead of time.

When you are ready to assemble, take a piece of lettuce and stuff it inside the tomato. Add a little dollop of mayonnaise mixture on top of the lettuce. Then put a cooked bacon piece or two on top of the mayonnaise mixture. Sprinkle the BLT tomato bites with a pinch of salt, right before you serve them.