

THE BEST TOMATO PIE EVER. FOR REAL.

This very versatile recipe sent in by Robin Rose can be varied by using different types of tomatoes and cheeses.

3 or so tomatoes (or enough sliced to cover a paper towel-lined cookie sheet)
Handful of fresh basil, chopped
1/2 to 3/4 cup chopped green onion (depending on taste)
prebaked pie shell
1 cup shredded sharp cheddar (room temperature)
1 3/4 shredded Italian blend cheese (room temperature)
1/2 to 1 cup mayo (I use 1/2 cup)
salt and pepper

Prebake pie shell for 8-10 minutes in 350 degree oven.

Mix chopped basil, chopped onion, three pinches of salt and pepper with mayo. Add all the cheese and mix. I use a big Kitchen-Aid mixer for this, otherwise you get a big, hard to mix glob of cheese. It helps to let the cheese come to room temperature before mixing.

Put a small layer of cheese mixture on bottom of pie. Layer some tomatoes on top. Add more cheese, more tomatoes and finally top pie with cheese mixture.

Bake in 350 degree oven for 20-35 minutes, until topping is browned and bubbly.

Take pie out and let it sit for as long as you can--it takes a good 20 minutes to set up. If you can, wait at least an hour. The longer you wait the better it will be.

TIPS

Drain the tomatoes for as long as you can. Slice them and lay them on a paper towel lined cookie sheet or on paper towel on top of newspaper for at least 30-45 minutes. After they've drained, pop out the seeds with your fingers before layering the slices in your pie.

Since Celiac's Disease is an issue in my house, we don't even bother with a pie crust. It's a little messier, but still just as yummy.

The cheese-mayo mixture will be hard to mix, but power through. Resist the urge to add more mayo. I usually use 1/2 cup. The pie will be moist from all the oils in the cheese. I recommend using Duke's mayo.

Play with the flavors of cheese depending on whether you like sharper or milder cheeses. ENJOY!!