



PAM'S TOMATO PIE

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Tomatoes!! Plentiful and at their best this time of year, here is an unusual recipe. It's an old fashioned recipe given to me by a friend. I made it right after I received the recipe and was VERY surprised at how delicious it is! Fresh tomato slices drained of much of their liquid, are layered into a pie crust with caramelized onion, Parmesan cheese and topped with a little cheddar or Swiss. You will not regret trying this one. It's one of those that you may want at every holiday table!! It's tomato sweet and delicious! Here's what you'll need:

- 1 9" pie shell, top only
- 3 – 4 large ripe tomatoes
- 2-3 tsp salt
- 1 large sweet onion, sliced thinly
- 2 Tbsp olive oil
- 1 cup mayonnaise
- 1 tsp vinegar, any kind
- ½ cup grated parmesan cheese
- ½ cup grated Cheddar, Gruyere or Swiss (or mix all three)

- Slice the tomatoes about ¼ inch thick. Line the bottom and sides of a large colander with the tomatoes. Sprinkle them lightly with salt making sure they have salt all over them, but not too much!! The salt will help drain the excess water from the tomatoes. Let them sit for ½ or so over a bowl to catch all the tomato water. This can be discarded, but better saved and used for something else. Maybe in your favorite a Bloody Mary recipe!!!
- While the tomatoes drain, sauté the thinly sliced onions in a little olive oil. Cook slowly so they can caramelize without too much browning. When finished, divided this in half.
- Mix the mayonnaise, vinegar and grated parmesan in a small bowl.
- Place the pie crust into a pie pan, fluting the edges. Place ½ of the cooked onions into the crust. Add all the well drained tomatoes *** to the pie crust, and then top with the rest of the onions.
- Spread the mayo mixture over the top and then top with cheese.
- Bake at 375 for 40 minutes



Maggie's Notes

*** For best results, dab tomatoes with paper towel before adding to the crust to prevent excess liquid inside the pie.

- You can use more cheese on top if desired.
- This pie is delicious warm or cold!
- Let the pie cool for at least ½ hour before slicing to allow it to set a bit.

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