TomatoFest 2008 Second Place Recipe

Tomato & Romano Cheese Pie

Serves 8

5-6 medium tomatoes, peeled, sliced and drained

1 lightly baked 9” pie shell

½ - 1 cup mayonnaise

½ - 1 cup grated pecorino Romano cheese

1 large clove garlic, minced

¼ teaspoon pepper

pinch of salt

2 teaspoons dried or 2 tablespoons fresh basil

¼ cup Ritz crackers, crushed and mixed with 2 teaspoons melted butter

- Preheat oven to 350°. Arrange tomato slices in pie shell.
- Blend all other ingredients except the crackers and butter.
- Spread over the sliced tomatoes. Sprinkle with the cracker/butter mix.
- Bake for 25-30 minutes.

From the kitchen of: Deborah Oliver