TomatoFest 2008 Third Place Recipe

Fresh Tomato & Cheddar Cheese Pie

Serves 8

Pie crust

5-6 medium tomatoes

1 cup chopped basil

1 cup shredded cheddar cheese

¾ cup mayonnaise

½ cup freshly grated parmesan cheese

Juice from ½ lemon

Salt and ground pepper

¼ cup breadcrumbs

- Preheat oven to 425°F. Line pie plate with crust, prick several times with fork.
- Line pie shell with aluminum foil and weight (dry beans work well). Bake for 5 minutes.
- Remove from oven and remove foil and weight. Allow to cool for 15 minutes. Reduce oven to 400°.
- Cut tomatoes into slices approx. ¼" thick. Line bottom of pie shell with layer of tomatoes.
- Sprinkle with salt, pepper, and chopped fresh basil.
- Repeat layers of tomato, salt, pepper, and basil until pie shell is full.
- In a small bowl combine ¾ cup mayonnaise with lemon juice, ¾ cup shredded cheddar cheese, and ¼ cup freshly grated parmesan cheese.
- Spread mayo mixture over surface of tomatoes and spread to all sides so mayo coats entire surface to crust. Sprinkle with remaining ¼ cup cheddar and ¼ cup parmesan cheese. Top with ¼ cup breadcrumbs. Bake at 400° for 30-40 minutes. Let cool.

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