

## Tomato Pie: Smack Your Granny Good



### **Double Crust Tomato, Onion, and Bacon Pie Recipe** **Ingredients**

- 1 recipe [pie crust \(9" pie\)](#) – feel free to cheat and use refrigerated if you're in a hurry
- 4 very ripe tomatoes
- 1/2 medium onion
- 3/4 cup shredded cheddar cheese
- 3/4 cup shredded Monterey jack cheese
- 3 slices bacon crumbled
- 3 TBSP mayonnaise\* (use real mayo or it'll be watery)
- 1 tsp dried basil, divided
- salt/pepper to taste

## Tomato Pie Recipe Instructions



Core each tomato. This is simply a matter of removing the hard area around the stem. Cut each tomato in half through the equator. Use your finger to scoop the seeds out and into the trash or sink. Then slice each tomato. Place the sliced tomatoes in a colander over a large bowl or the sink, sprinkle with salt and pepper. Allow this to sit while preparing the other ingredients.

Preheat the oven to 425F. Slice the onion very thinly. No, thinner. No, thinner still, we want the Calista Flockhart of onions.

In a bowl combine the cheese, bacon, and 3TBSP mayo. Mix thoroughly.

Carefully lay the bottom pie crust in a 9" pie plate. Arrange a layer of tomatoes, sprinkle with half the sliced onion and 1/2 tsp dried basil.

Repeat the first layer with the remaining tomatoes, onion, and basil.

Top with cheese mixture. Add the second crust, seal the edges, and cut slits in the top.



Bake for 45 minutes, checking after 30. Use the foil trick from the pie crust recipe to protect the edges of the crust.

Allow the pie to cool for 10 minutes (at least) on a wire rack. If you can wait longer to slice the pie, the cheese won't be as runny.