

Anne Byrn's Homegrown Tomato Pie

Serves: 6

Hands On Time: 20 minutes

Total Time: 2 hours and 0 minutes



Ingredients

2 cups peeled and sliced ripe tomatoes (from 3 to 4 tomatoes)

Sea salt

1 (9-inch) [pie crust](#), refrigerated or frozen and thawed

1 cup shredded sharp cheddar cheese

1/2 cup grated Parmesan cheese

1/2 cup mayonnaise

2 tablespoons chopped fresh basil

2 tablespoons chopped fresh chives

Freshly ground black pepper

Instructions

Place the tomato slices on paper towels and sprinkle both sides with 1/4 teaspoon salt. Let sit for 1 hour.

Place a rack in the center of the oven and heat the oven to 400 degrees.

Transfer the crust to a [9-inch pie pan](#). Press the crust into the pan and trim off excess crust. Use your fingers to crimp the edges of the crust in a decorative pattern. Using a fork, prick the bottom of the crust a few times. Bake until very lightly brown, about 8 minutes.

Meanwhile, in a medium bowl, mix together the place the cheddar cheese, Parmesan, mayonnaise, basil and chives. Season to taste with a little salt and pepper.

When the crust has lightly browned, transfer it to a cooling rack and let it cool for 15 minutes.

Place the drained tomato slices in the bottom of the crust. Spread the cheese and mayonnaise mixture over the top. Bake until golden brown, 18 to 22 minutes. Let cool for 5 minutes, then slice and serve.

SOURCE: https://www.southernkitchen.com/recipes/appetizer/ann-byrn-s-homegrown-tomato-pie?utm_source=Southern+Kitchen&utm_campaign=64fc45d15c-EMAIL_CAMPAIGN_2017_10_09&utm_medium=email&utm_term=0_186797cd58-64fc45d15c-84057153&mc_cid=64fc45d15c&mc_eid=e9e0ecb41c