

Tomato Pie

Ingredients:

- 9-inch pie shell
- 1/2 yellow or red onion, chopped
- 3-4 tomatoes, cut in half horizontally, squeezed to remove excess juice, roughly chopped, to yield approximately 3 cups chopped tomatoes
- 1/4 cup sliced basil (about 8 leaves)
- 2 cups grated cheese (combination of sharp cheddar and Monterey Jack, or Gruyere or Mozzarella)
- 3/4 cup mayonnaise
- 1 teaspoon (or more to taste) of Frank's Hot Sauce (or Tabasco)
- Salt and freshly ground black pepper

Directions

Preheat your oven to 350°F. Pre-bake the pie shell in the oven for about 8 to 10 minutes (a little longer for a frozen pie shell), until lightly browned.

If you are using a homemade crust, freeze the crust first, then press a sheet of aluminum foil into the crust to keep the sides of the pie crust from falling down as it cooks. Pre-bake it for 15 minutes, then remove the foil and bake for 10 more minutes.

Lightly salt the chopped tomatoes and set them in a colander over a bowl to drain while you are pre-baking the crust. Squeeze as much moisture as you can out of the chopped tomatoes, using either paper towels, a clean dish towel, or a potato ricer.

Sprinkle a layer of chopped onion over the bottom of your pre-baked pie crust shell. Spread the drained chopped tomatoes over the onions. Sprinkle the sliced basil over the tomatoes.

In a medium bowl, mix together the grated cheese, mayonnaise, Tabasco, a sprinkling of salt and freshly ground black pepper. The mixture should be the consistency of a gooey snow ball. Spread the cheese mixture over the tomatoes.

Place in oven and bake until browned and bubbly, anywhere from 25 to 45 minutes.

Submitted by Susan Norvell.

I made this recipe from simplyrecipes.com exactly as written. It's a keeper.