

SATURDAY MARKET

September 1 Demo Recipe:

Tomato Pie

Jeff Isbell, Iszy's Tomatoes

Ingredients:

1 9" pie crust (not pre-baked)
¼ cup grated parmesan
Pinch cayenne pepper
¾ cup mayonnaise
2 tbsp. lemon juice
Salt/pepper
¼ cup chopped basil
2 cups sharp cheddar cheese
1 large onion
1 clove garlic
3 tbsp. olive oil
3 large heirloom tomatoes sliced thin

Directions:

Preheat oven to 350 degrees. Roll out pie crust and sprinkle with parmesan and cayenne. Press cheese and cayenne into pie crust by hand or rolling pin. Place pie crust into 9" pie pan and crimp edges.

In a small bowl, combine mayo, lemon juice, basil, salt, and pepper.

In a pan, heat oil on medium and add onions and garlic. Cook slowly until golden brown, being careful not to burn them.

In the bottom of the pie shell, sprinkle ½ cup of cheddar cheese. Top with 1/3 of thin sliced tomatoes and onion mixture. Sprinkle with more cheese and drizzle with mayo mixture. Continue to layer tomatoes, onion mixture, cheese, and mayo mixture. Top off with cheese and bake for 30 to 40 minutes or until edges of crust are golden brown. Allow pie to cool for 30 minutes, it will be much easier to cut.

Variations:

Try adding spinach, sausage, feta cheese, asiago cheese, or any of your other favorite toppings!