

## **Karen's Tomato Pie (serves 8)**

from [farministasfeast.com](http://farministasfeast.com)

### **Ingredients:**

1 single pie crust (frozen or homemade) \* Trader Joes makes a great roll-out frozen pie crust  
1 large sweet onion, thinly sliced  
1 tablespoon extra virgin olive oil  
4-6 large heirloom tomatoes (single or mixed varieties), sliced  
1/3 cup fresh basil leaves, cut into thin strips  
2 cups grated cheeses of choice \*I like the combination of Point Reyes Farmstead Toma and Valley Ford Cheese Company Estero Gold.  
3/4 cup good quality Mayonnaise (preferably organic)  
2 tablespoons fresh pesto  
5-6 cloves garlic, minced  
Fresh ground pepper  
1/2 cup fresh Parmesan cheese, grated

### **Directions:**

Pre-heat oven to 350F.

1. Lightly salt sliced tomatoes to draw out extra juice, and allow them to drain in a colander for 20 minutes. Pat off excess salt and dry slices with a paper towel to remove excess moisture. DO NOT skip this step or your pie will be soupy.
2. While the tomatoes drain, sauté sliced onion in 1 tablespoon olive oil over low heat until caramelized, about 15 minutes. Set aside.
3. Prepare a single pie crust according to your favorite recipe. Lay the pie dough in a 9" pie dish and crimp edges of crust. Prick the bottom and sides with a fork to prevent bubbles.
4. Mix mayonnaise, pesto, garlic, and a couple grinds of black pepper. Add 2 cups grated cheeses and stir to combine.
5. Layer ingredients in two layers in the pie shell as follows: tomatoes, basil, onion, and cheese/mayonnaise mixture.
6. Finish by sprinkling Parmesan cheese on top of the cheese/mayo combination.
7. Bake on center oven rack until browned and bubbly--approximately 40-45 minutes.
8. Remove and allow pie to cool for 10 minutes before slicing. Enjoy!