

Tomato and Bacon Pie

2-3 tomatoes, sliced 1/4" thick (14-18 slices)
Small amount of flour
1 refrigerated pie crust
1/4 tsp. freshly ground black pepper
1/4 tsp. salt
1/2 cup chopped green onions
1/4 cup chopped basil
4 slices of bacon, cooked and crumbled
1 cup mayonnaise (do not substitute low fat or fat-free)
1 cup shredded cheddar cheese

Line a baking sheet with two layers of paper towels. Lay the sliced tomatoes in one layer on the paper towels, salt liberally (not the 1/4 tsp. of salt called for in this recipe--use additional salt), and cover with another layer of paper towels. Let rest for at least 1 hour. This is an important step as the salt draws the liquid out of the tomatoes.

Preheat oven to 450 degrees. Sprinkle a small amount of flour into the pie plate before placing crust in plate. Follow the one-crust pie instructions on the pie crust box, but before baking, sprinkle a small amount of flour on the top of the crust bottom. This will help keep the crust from becoming soggy. Bake at 450 degrees just until the crust is dry looking and beginning to lightly brown, about 10 minutes. Set aside to cool slightly.

Lower oven temperature to 350 degrees. Place tomato slices on the bottom of the partially cooled pie shell. Sprinkle tomato slices with the pepper and salt. Top with green onions, basil, and crumbled bacon. In a small bowl, combine the mayonnaise and shredded cheese. Spread the cheese mixture evenly on top of the pie. I use a 10-inch Fiesta pie plate, and there is just enough for a thin layer. Bake at 350 degrees for 30-35 minutes. Shield edges of pie crust if it is browning too quickly. (Note: I have never had to shield the edges.) Remove from oven and let rest for 20 minutes before serving.