

# Tomato Pie



Tricia Butler, of Sassafras Catering recently won the Best Overall Pie at the Portland Pie-Off! This is her companion recipe to our Tomato Pie cooking video.

Don't forget to also check out her Pie Crust Recipe!

## Ingredients:

4 - 5 large tomatoes, peeled, cored and sliced 1/4 inch thick  
1 10-inch pie crust  
1/4 teaspoon dried basil  
2 cups medium cheddar cheese, shredded  
1/2 cup mayonnaise  
2 Tablespoons butter  
1 1/2 large sweet onions, sliced in 1/4 inch rings (Vidalia or Walla Walla sweets work best)  
1 teaspoon sugar  
1 Tablespoon spice mix (Italian herbs or other favorite seasoning)  
1/2 teaspoon cracked pepper  
Salt to taste

## Instructions: **Makes 6-8 servings**

Preheat oven to 350° degrees.  
Melt butter in a sauté pan and add onions. Cook at medium low for about 30 minutes until caramelized, stirring every few minutes to avoid burning.  
Lightly salt tomatoes and drain in colander for 20 minutes.  
Pre-bake pie shell for 10 minutes in 350° degree oven with pie weights to avoid bubbles.  
Mix cheddar with mayonnaise and 1/4 Teaspoon of the cracked pepper and set aside.  
Add one layer of tomatoes to pie shell and cover with dash of salt, pepper, sugar and basil. Add the rest of the tomato slices and seasonings in layers.  
Spread cheese mixture evenly on top of tomatoes.  
Sprinkle spice mix on top of cheese.  
Add caramelized onions to the top of the pie in an even layer.  
Bake pie at 350° degrees for 30 minutes. Cover with foil if the crust begins to burn.

*Recipe courtesy of Tricia Butler, of Sassafras Catering*