

# THE BEST DAMN TOMATO PIE

## Ingredients:

- 1 frozen deep dish pie shell
- 4 red, ripe tomatoes (*beefsteak work great*)
- 10 fresh basil leaves, torn or sliced into strips
- 1 clove minced garlic (*more or less, to taste*)
- 1 cup mayonnaise
- 1 cup shredded mozzarella
- 1 cup shredded cheddar
- 1/2 cup shredded parmesan



## Instructions:

- Wash the tomatoes and pat dry.
- Using a sharp knife, slice tomatoes about 1/4"-1/2" thick. If you want to eliminate some of the moisture from the tomatoes, place slices in a colander and salt lightly. Let stand in the fridge for about an hour or two. Lightly shake out the excess moisture, and pat dry gently with paper towels.
- Parbake the pie shell in a 350 degree oven (about 10 mins), or according to package directions.
- While the pie shell bakes, in a bowl combine the basil, garlic, mayonnaise & cheeses. Stir well. Season with salt and pepper.
- Remove the pie shell from the oven. Place the tomato slices evenly in the bottom of the shell, about 2/3rds high. Top with the combined ingredients and spread across the pie evenly.
- Place the finished pie back in the oven for 30 minutes. It will be golden brown and bubbly.