

# A Sutherland Belle

## Summer Southern Tomato Pie

### INGREDIENTS

- 1 unbaked pie crust
- 4-5 tomatoes, sliced into ¼-inch thick slices
- 2 teaspoon salt
- ½ cup fresh basil leaves, chopped (plus more for topping)
- ¼ cup fresh chives, finely chopped (plus more for topping)
- 3 garlic cloves, minced
- 3 cups (12 ounces) grated extra sharp cheddar cheese, divided
- ¾ cup Duke's mayonnaise
- 1 tablespoon Dijon mustard
- 1 medium yellow onion, finely diced
- 2 tablespoons grated Parmesan cheese
- Freshly ground black pepper, to taste

### INSTRUCTIONS

1. Heat oven to 375°F. Line a baking sheet with a few layers of paper towels. Slice the tomatoes and place on paper towels in a single layer. Sprinkle with salt to draw out the juices. Let sit for 20 minutes, then use fresh paper towels to remove any of the excess juice so the pie doesn't turn out soggy.
2. Bring frozen pie crust to room temperature. Roll out per package direction and place on a pie plate (or use a prepared frozen pie to simplify). Crimp the edges and poke holes in the bottom of the crust using the tines of a fork. Par-bake the crust for 10 minutes. There is no need for pie weights in my experience.
3. While the crust bakes, combine the basil, chives, and garlic in a bowl and stir. In a separate bowl, combine 2 cups of the cheese, mayonnaise, Dijon mustard, and onion. Stir to combine.
4. When the pie crust has baked for 10 minutes, layer half of the remaining cheese to the bottom of the crust. Add the tomatoes (reserving 3-5 slices for top), sprinkle with pepper, and top with basil mixture. Spread the mayonnaise mixture over the top. Add the remaining half cup of cheese and top with the reserved tomato slices. Sprinkle with Parmesan cheese.
5. Decrease the oven temperature to 350 degrees F, then return the pie to the oven and bake for 30-45 minutes, uncovered, until the top is browned and the filling is bubbly. Cover the edges of the crust with thin strips of aluminum foil if they start to get too dark before the pie is done baking.
6. Garnish with fresh basil and chives. Let rest for 20-30 minutes, then slice and serve warm.