

## Fresh Tomato Pie

1 9-deep dish pie shell  
7 ripe tomatoes, sliced, skin removed  
2-3 green onions, chopped  
½ C bacon bits  
¾ C mayonnaise  
⅓ C mozzarella cheese, shredded  
⅓ C grated Parmesan cheese  
Salt and Pepper to taste  
Fresh chopped Basil

Preheat oven to 350°. Prick bottom and sides of pie shell with fork. Bake the pastry shell for 8-10 minutes or until browned. Blanch tomatoes in hot water then cold water to remove skins. Slice tomatoes and place on paper towel to drain (about 15-20 minutes). Place tomatoes on bottom of baked pie shell, then add green onions and bacon bits. Salt and pepper to taste. In medium bowl, combine mozzarella, parmesan, and mayonnaise; spread over tomatoes. Bake at 350° for 20-25 minutes or until golden brown. Garnish with fresh chopped basil.

Yield: 8 servings

(Submitted by Fran Saliger)

