**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 350º. 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 350º for 20-25 minutes or until golden brown. Garnish with fresh chopped basil.

Yield: 8 servings

(Submitted by Fran Saliger