

FR. FRANK'S TOMATO PIE



Ingredients:

- ✦ 3 to 4 ripe tomatoes, thinly sliced into ½-inch rounds
- ✦ ½ small sweet onion, thinly sliced
- ✦ Kosher salt and freshly cracked black pepper
- ✦ 1 rolled 9-inch pie crust, store-bought or homemade
- ✦ 1 cup freshly grated sharp cheddar
- ✦ 1 cup freshly grated pecorino romano cheese
- ✦ 1 cup mayonnaise
- ✦ 1 teaspoon tabasco sauce
- ✦ ½ cup fresh basil leaves, torn, plus small leaves for garnish



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Instructions:

1. Saute the onions in 1tbsp of olive oil and fry until translucent (about five minutes)
2. Preheat the oven to 350 degrees Fahrenheit.
3. Fit the pie crust into a 9-inch pie plate and crimp the edges.
4. Mix together the Cheddar, pecorino, tabasco and mayonnaise in a medium bowl. Season with 1/2 teaspoon salt and a few cracks of black pepper.
5. Arrange the tomatoes in the pie crust, overlapping slightly. Top with the sauteed onions and the basil. Spread the mayonnaise mixture over the top.
7. Bake until the topping is golden brown and bubbling, 30 to 35 minutes. Let cool completely. Garnish with basil leaves. Serve at room temperature.

