

Tomato Pie

Makes 1 pie.

Ingredients

CRUST

- 2 cups all purpose flour
- 1 1/2 sticks of butter softened
- 1 tsp salt
- 1/2 cup Ice cold water

GOOP

- 1 cup sour cream or plain yogurt
- 1 cup mayonnaise
- 2 cups parmesan shredded
- 2 cups parmesan grated
- 2 Tbs Italian seasoning
- 1 tsp ground black pepper

OTHER INGREDIENTS

- 7 medium size tomatoes sliced (not too thick)
- 2 medium size sweet onions sliced thin
- 4 cups of shredded mozzarella cheese
- 2 Tbs each of pepper, Italian seasoning, garlic mixed in a bowl

Directions

1. **Crust:** Preheat oven to 350°. Add the flour and salt to a mixing bowl. Cut the butter into the flour mixture with your hands until the butter pieces are roughly the size of a dime. Add about half of the water and mix with you hands. Keep adding a small amount of water until you can press the dough and it doesn't fall apart. You should be able to press the dough ball flat without a lot of cracking around the outside edge. You may not need to use all the water.

Spray a sheet pan with some nonstick spray and dust it with a little flour. Place the dough ball in the sheet pan and press it flat. Using a rolling pin or something cylindrical like your Hydroflask, spread the dough out to all of the edges.

Prick the dough all over with a fork so that it won't form bubbles when cooking and bake it in a 350° oven for 10 -12 minutes until slightly brown. Then set aside to cool.

2. **Goop:** Place all the goop ingredients into a mixing bowl and stir until they are all combined.

3. **Assemble the pie:** Once the pie crust is cool, spread a layer of goop on the crust. On top of the goop, layer onions, tomatoes, seasoning mix, mozzarella cheese, in that order. Repeat the steps again: goop, onions, tomatoes, seasoning and mozzarella. You won't be able to spread the goop this time so just break it apart over the top as best you can.

Place pie in the oven uncovered at 350° for 20 minutes and then turn the oven up to 400° for 10 minutes.

Enjoy, but don't burn you mouth!

Greystone