



## Tomato Pie

Recipe By KAITLYN BAKER

SERVES: 6

### INGREDIENTS:

- ☐ 1 (9 inch) pie crust
- ☐ ½-1 cup yellow onion, *diced*
- ☐ 3-4 ripe tomatoes
- ☐ ½ tsp. ground black pepper
- ☐ ¼ cup basil, *sliced*
- ☐ ½ cup mayonnaise
- ☐ 1 tsp. Frank's Hot Sauce
- ☐ 1 tsp. Kaitlyn Baker's Blackbird Hot Sauce

### DIRECTIONS:

- ☐ 1. Pre-bake your pie shell in the oven until golden brown at 350°F.
- ☐ 2. Salt and drain your tomatoes. Lightly salt all your tomatoes and place them on a paper towel to absorb the moisture while you are pre-baking your crust.
- ☐ 3. Layer your pre-baked pie crust in this order: onion, tomato, then basil.
- ☐ 4. In a medium bowl, mix together the combination of cheese, mayonnaise, hot sauces, and black pepper.
- ☐ 5. Spread the cheese mixture on top of the tomatoes and bake in the oven on 350°F until golden brown.

*I love this recipe because you can really customize it however you like. This is a great way to make use of your garden goodies during the summer time. I know for me, I grow a lot of tomatoes in my garden and this is a perfect way to utilize them. You can use whatever hot sauce or cheese your heart desires in this recipe. You could always add some fresh jalapeño to this pie for some extra kick and freshness! This is a perfect brunch idea or just a fun snack anytime!*

## Did you make this recipe?

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