

From the kitchen of: **Andy Larson**  
small farm sustainability specialist, and Katie Beranek

*Read about Andy at [www.ag.iastate.edu/stories](http://www.ag.iastate.edu/stories)*

## Tomato Pie

### INGREDIENTS:

9-inch pie crust  
2 cups of mozzarella, divided  
5-6 tomatoes  
4 cloves of garlic  
1 cup loosely packed basil  
½ cup mayo  
¼ cup Parmesan cheese  
⅓ teaspoon pepper

**DIRECTIONS:** Blind bake a 9-inch pie crust, either homemade or store bought, until golden brown according to the directions. Bring the crust out of the oven and sprinkle about a cup of mozzarella into the crust to melt. This forms a “seal” between the crust and the tomatoes. Cut the tomato into wedges and drain. I usually squeeze out the extra liquid so it is not too watery. Coarsely chop the garlic and basil and add to the tomatoes. In a separate bowl, combine the mayo, parmesan, pepper, and rest of the mozzarella. Once the mozzarella has begun to melt to the pie crust, dump in the tomato, garlic and basil mixture. Top with the mayo mixture. Bake for 35-40 minutes at 375° F.

