Signature Tomato Pie Recipe

This recipe may be used to make a single 9-inch pie or six 3-inch tarts. For the pie, reduce the heat to 325°F and cook for about 25 minutes.

INGREDIENTS

Yield: One 9-inch pie or six 3-inch tarts

1 lb. canned, diced tomatoes, well-drained
1 each small red onion, diced small
12 each fresh basil leaves, thinly sliced
2 cups mayonnaise
½ cup sour cream
1 cup sharp cheddar cheese, shredded
1 9-inch pie crust, pre-baked OR
6 each 3-inch tart shells, pre-baked

DIRECTIONS

1. In a small mixing bowl, combine the tomatoes, onion, and basil.
2. In a separate mixing bowl, combine the mayonnaise, sour cream, and cheddar cheese.
3. Spoon the tomato mixture evenly into the tart shells.
4. Top each tart shell with the mayonnaise mixture.
5. Bake the tarts at 350°F for fifteen minutes, or until the tops of the tarts have begun to brown.