

Southern Deep Dish Tomato Pie *from Urban Sacred Garden*



I've Fresh Summer Tomatoes are a must have at picnics and barbecues across America, but are nearly worshiped in the South. Big fresh slices, sprinkled with a little Sea Salt and dripping with juices, grace many a dinner (or breakfast) plate on a daily basis. This Tomato Pie is a winner for any dinner table. So, eat up and enjoy!

Yield: 1 Pie, 6 Servings

INGREDIENTS

FOR FILLING

2 Lbs (about 3 Large) Tomatoes, thick sliced and drained*
1/2 Yellow Onion, finely chopped
2 Tbsp Olive Oil
1 Tbsp Fresh Basil, chopped
1 Tsp Fresh Oregano, chopped
1 Tsp Fresh Rosemary, chopped
1 Cup Cheddar Cheese, shredded

1 Cup Havarti or Gruyere Cheese, shredded
1 Cup Non-Fat Greek Yogurt**
Freshly Ground Black Pepper

Freshly Ground Sea Salt

FOR CRUST

2 Cups All Purpose Flour
1 Tsp Salt
1/2 Cup Olive Oil (or Vegetable Oil)
4 Tbsp Cold Water

*Lay tomatoes on a baking sheet covered in paper towels. Sprinkle tomatoes with salt and allow to drain for 10 minutes. Pat dry. **You can substitute Mayonnaise if desired, Duke's is preferable.

DIRECTIONS

1. Preheat oven to 350 degrees. Combine crust ingredients per instruction 1 in the No Fail Pie Crust recipe. Do not roll or divide dough. Grease a deep dish pie pan with Butter or Olive Oil spray and press the entire batch of dough into the pan and up the sides for a thick crust.
2. In a small skillet heat Onion in 2 Tbsp Olive Oil until it begins to turn translucent, about 3-5 minutes. Remove from heat and stir in Basil, Oregano and Rosemary. Set aside.
3. In a small bowl mix together Cheese and Greek Yogurt. Add Salt and Pepper to taste.
4. Layer Tomatoes in the pie crust, fitting as many as possible, but leaving an inch of space to the top of the crust. Pour Onion and Herb mixture evenly over top of Tomatoes.
5. Plop Cheese and Greek Yogurt Mixture on top of Tomatoes and spread out evenly. Add a little Freshly Ground Black Pepper on top.
6. Place in preheated oven for about 45-50 minutes or until edges of crust and top of pie is browned.

Remove from oven and serve warm. (Note: You can also refrigerate this and serve it cold the next day. SO delicious.) Enjoy!