



Garden Fresh Farm Recipes

Tomato Pie with Bacon, Spinach, Mozzarella

This recipe is one of our summertime favorites. It uses fresh tomatoes from the garden. It may seem like you are using too many tomatoes, but you are not. The tomato pie is great as a side dish or tastes great cold from the refrigerator the next day.

Makes 6 to 8 servings

Ingredients:

Crust:

1 Frozen Deep dish pie crust

Filling:

18-20 large tomatoes, peeled*

2 teaspoons salt

1 1/2 cups (6 oz.) freshly shredded mozzarella cheese

1/2 cup shredded Parmigiano-Reggiano cheese

8 cooked bacon slices, chopped

1/2 cup mayonnaise

1 large egg, lightly beaten

8 ounces spinach, cooked, drained and chopped

1 tablespoon chives

1 tablespoon parsley

2 teaspoons basil

1 tablespoon balsamic vinegar

2 green onion, thinly sliced

2 teaspoons sugar

1/4 teaspoon black pepper

1 1/2 tablespoons plain yellow cornmeal





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Directions:

Cut peeled tomatoes into 1/4-inch-thick slices. Place tomatoes in a single layer on paper towels; sprinkle with salt on both sides. Cover tomatoes with a single layer paper towel. Let stand 30-60 minutes. (Note: this important step is needed to draw the moisture out of the tomatoes.)

Preheat oven to 425°. Stir together mozzarella cheese and next 12 ingredients in a large bowl until combined.

Sprinkle cornmeal over bottom of crust. Lightly spread 1/3 of the cheese mixture onto crust; layer with 1/3 of tomato slices in slightly overlapping row. Spread with 1/3 cheese mixture, followed with one third tomatoes. Repeat with remaining 1/3 cheese mixture and arrange remaining tomato on the top of the pie.

Bake at 425° for 40 to 45 minutes, shielding edges with foil during last 20 minutes to prevent excessive browning. Let stand 1 to 2 hours before serving.

*Note: an easy way to peel tomatoes is to place them in boiling water for two minutes and then plunge them into ice water. The skins will slide right off.