

Tomato Pie

1 frozen 9 inch pastry shell
4 medium sized ripe tomatoes, sliced 1/2 inch thick
1/4 c. chopped chives or scallion stalks
1 tsp. chopped fresh basil (or 1/4 tsp. dried basil, crumbled)
1/4 tsp. salt, or to taste
1/4 tsp. freshly ground black pepper
1 c. grated Swiss cheese
1/4 c. mayonnaise

Preheat oven to 425°F. Bake pastry shell for 5 minutes. Remove from oven. Reduce heat to 400 ° F. Cut tomato slices in half and place them on bottom of shell. Sprinkle them with the chives or scallions, basil, salt, and pepper. Combine cheese and mayonnaise and carefully spread mixture evenly over tomatoes, making sure it reaches the edges of the pie crust and seals in the tomatoes completely. Bake pie 35 minutes or until brown and bubbly. Allow it to sit outside the oven 5 or 10 minutes before serving.

Note: This is a lovely dish. It is most enjoyable as a summer luncheon, when ripe tomatoes come right from the vine. Its success is uncertain when it is prepared with out-of-season tomatoes.