

Side Dishes

Tomato Pie

Riverside Bank (Georgia) Cookbook

1 Pie shell (9-in or frozen deep-dish piecrust)
4 large green or red tomatoes, peeled and thickly sliced
salt and pepper to taste
1 tablespoon freshh chopped chives (can use dried)
1 teaspoon fresh or dried basil
12 slices cooked bacon, crumbled
3/4 cup matyonnaise
1 cup cheddar cheese, grated

Prebake crust according to package directions and let cool completely.

Preheat oven to 350 drgrees.

Fill the baked pie shell with the sliced tomatoes. Sprinkle with salt and pepper . Top with chives, basil and bacon.

In a bowl, mix mayonnaise and cheese together. Spread over tomatoes.

Bake for 30-35 minutes or until lightly browned.

Per Serving (excluding unknown items): 894 Calories; 75g Fat (76.0% calories from fat); 51g Protein; 2g Carbohydrate; 0g Dietary Fiber; 184mg Cholesterol; 1916mg Sodium. Exchanges: 7 Lean Meat; 10 1/2 Fat.