

McCutchen House

ON THE HISTORIC HORSESHOE



TOMATO PIE

INGREDIENTS

Shells: 12 medium sized tart shells, or 24 mini tart shells (this recipe does not work well for a 9" Pie shell) Sweet tart shells work best but are difficult to find

Filling:

2 each #303 cans of diced tomatoes,
drained very well
1/2 cup small onion finely diced
5 sprigs fresh basil, diced

Mix well.

Topping

2 cups mayonnaise
1/2 cup sour cream
1 cup shredded cheddar cheese

Mix well.

DIRECTIONS

Place 2 tablespoons of tomato filling in each tart shell cover the bottom well.

Place 2 tablespoons of the mayonnaise topping and smooth to cover the filling.

Bake in a 350° pre-heated oven for approximately 15 minutes until golden brown.