

Cherry Tomato Pie

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Servings: 8

6 strips bacon
1 package (15 ounce) rolled
refrigerated unbaked piecrust (two
crust)
2/3 cup Parmesan cheese, finely
shredded
3/4 cup sweet onion, finely chopped
4 cups cherry tomatoes
1 tablespoon olive oil
1/4 cup fresh basil, finely chopped
1/2 teaspoon Kosher salt
1/2 teaspoon black pepper
1/2 package (8 ounce) cream cheese,
softened
1/4 cup mayonnaise
1 egg yolk, lightly beaten
1 teaspoon lemon peel, finely shredded
chopped leaf lettuce (for garnish)
lemon wedges (for garnish)

Preparation Time: 30 minutes

Bake: 50 minutes

Preheat the oven to 400 degrees. In a large skillet, cook the bacon until just done but not crisp. Transfer to paper towels. Drain. Reserve one tablespoon of bacon drippings in the skillet. Set aside.

Let the piecrust stand at room temperature for 20 minutes. On a lightly floured surface, stack the two piecrusts. Roll from the center to the edges to form a twelve-inch circle. Wrap the pastry around the rolling pin. Unroll into a nine-inch deep-dish pie plate. (The sides should be 2 to 2-1/2 inches deep.) Ease the pastry into the pie plate, allowing the edges to form a loose ruffled or scalloped effect. Gently press the pastry into the bottom of the pie plate. The sides will not lay flat against the pie plate. Prick the bottom of the pastry.

Line the pastry with a double thickness of foil. Bake for 10 minutes. Remove the foil and bake for 10 minutes more. Remove and reduce oven temperature to 375 degrees. Sprinkle 1/2 cup of cheese over the piecrust. Place half of the bacon around the edge of the crust. Set aside.

Halve two cups of the cherry tomatoes, leaving the remaining two cups whole. Place the halved and whole tomatoes in a large mixing bowl. Add the olive oil, two tablespoons of the basil, salt and 1/4 tablespoon of the pepper. Stir to combine. In a separate bowl, beat together the cream cheese, mayonnaise, egg yolk, cooked onion, lemon peel and remaining Parmesan, basil and pepper.

Spoon the cream cheese mixture into the piecrust. Top with the tomato mixture. Nestle the remaining bacon slices among the tomatoes, weaving the bacon between the tomatoes. Gently press the tomatoes and bacon into the cream cheese mixture.

Bake the pie until the tomatoes just begin to brown, about 35 minutes. (Loosely cover the pie with foil if the edges begin to brown too quickly.) Let stand 60 minutes.

Top with chopped leaf lettuce and serve with lemon wedges.

When you have a really juicy filling like the one in this pie, try a double-crust base. Double-lining your pie dish forms an extra-sturdy shell, and it's especially delicious if you love the crust as much as the filling.

Per Serving (excluding unknown items): 202 Calories; 18g Fat (76.7% calories from fat); 7g Protein; 6g Carbohydrate; 1g Dietary Fiber; 54mg Cholesterol; 406mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1 Vegetable; 0 Fruit; 2 1/2 Fat.

Side Dishes

Per Serving Nutritional Analysis

Calories (kcal):	202	Vitamin B6 (mg):	.1mg
% Calories from Fat:	76.7%	Vitamin B12 (mcg):	.3mcg
% Calories from Carbohydrates:	10.8%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	12.5%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	18g	Folacin (mcg):	21mcg
Saturated Fat (g):	7g	Niacin (mg):	1mg
Monounsaturated Fat (g):	6g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	4g	Alcohol (kcal):	0
Cholesterol (mg):	54mg	% Refuse:	0.0%
Carbohydrate (g):	6g		
Dietary Fiber (g):	1g		
Protein (g):	7g		
Sodium (mg):	406mg		
Potassium (mg):	251mg		
Calcium (mg):	117mg		
Iron (mg):	1mg		
Zinc (mg):	1mg		
Vitamin C (mg):	18mg		
Vitamin A (i.u.):	835IU		
Vitamin A (r.e.):	144RE		

Food Exchanges

Grain (Starch):	0
Lean Meat:	1
Vegetable:	1
Fruit:	0
Non-Fat Milk:	0
Fat:	2 1/2
Other Carbohydrates:	0

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	202	Calories from Fat: 155
% Daily Values*		
Total Fat	18g	27%
Saturated Fat	7g	33%
Cholesterol	54mg	18%

		17%
Total Carbohydrates	6g	2%
Dietary Fiber	1g	5%
Protein	7g	
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Vitamin A		17%
Vitamin C		29%
Calcium		12%
Iron		5%
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** Percent Daily Values are based on a 2000 calorie diet.*