

Southern Tomato Pie

Servings: 6

1 refrigerated pie crust (from 15-oz box of 2)
1 cup light mayonnaise
8 ounces (2 cups) cheddar cheese, shredded
1/4 teaspoon freshly ground black pepper
1/4 cup sliced scallions
1 1/3 pounds ripe plum tomatoes (8-10 medium-size), sliced

Preheat oven to 350 degrees. Place one oven rack in bottom position.

Line a 9-inch pie plate with crust. Crimp edges with a fork. Prick bottom and sides of dough in several places with a fork.

Bake 10 to 12 minutes until crust looks slightly puffed and dry.

Meanwhile, in a medium bowl, stir together mayonnaise, 1 1/4 cups of the cheese and the pepper.

Sprinkle bottom of partially baked crust with 1/2 cup of the remaining cheese. Top with 1/4 of the tomatoes (about 12-13 slices). Sprinkle with 1 tablespoon of the scallions. Spoon 1/3 cup of the mayonnaise mixture on top in dollops. Continue to layer tomatoes, scallions and mayonnaise mixture to make 3 more layers. Sprinkle top with remaining 1/4 cup of cheese.

Bake 30 to 35 minutes until crust is golden and juices are bubbling. Remove to rack to cool at least 10 minutes before cutting into wedges.

Per Serving (excluding unknown items): 701 Calories; 58g Fat (73.8% calories from fat); 38g Protein; 8g Carbohydrate; trace Dietary Fiber; 173mg Cholesterol; 1137mg Sodium. Exchanges: 0 Grain(Starch); 5 1/2 Lean Meat; 8 Fat; 1/2 Other Carbohydrates.