



BEST EVER TOMATO PIE

RECIPE FROM
CHEF VIVIAN HOWARD

INGREDIENTS:

For the Filling:

2 c diced & drained fresh tomatoes
2 c diced & roasted tomatoes
1 c caramelized onions
1/2 c picked basil
salt
pepper
sugar

For the Topping:

1/3 c grated Parmigiano Reggiano
1/3 c grated Fontina
1/2 c mayo

1 basic pie crust (I use Pillsbury frozen pie crust) -
pre-bake according to instructions

INSTRUCTIONS:

For the diced and drained fresh tomatoes: Seed and dice about 3 cups fresh, high-quality tomatoes. (I cut tomatoes in half and squeeze out the seeds.) Toss them with a little kosher salt and sugar. Put in a colander while you prepare the remaining ingredients if possible. Drain for a minimum of an hour. You should be left with about 2 cups of tomatoes.

For the roasted tomatoes: Seed and dice 4 cups fresh, high quality tomatoes. Toss them with olive oil, plenty of kosher salt, and several sprigs of thyme. Spread this mix out on a baking sheet and roast at 350 degrees for about 30 minutes. You want the tomatoes to be dry and slightly caramelized, but not burned around the edges.

For the Onions: Peel and slice 4 medium yellow onions. In a large sauté pan, heat 1/4 cup butter. Add the onions and season them with salt. Let the onions simmer and become juicy. Once the situation becomes a bit drier and much of the onion liquid has cooked out, turn down the heat, to its lowest setting and settle in for a long, slow caramelize. You are looking for a medium brown, sweet caramelization.

To Assemble the Filling: Combine the onions, fresh tomatoes, roasted tomatoes, basil, salt, pepper, and sugar to taste. Keep in mind, tomatoes take a lot of seasoning to really make them shine in applications like this.

To Bake and Serve: Spread the filling over the bottom of a pre-baked crust. Spoon topping and press down to create a 1/3 inch thick round of delicious, cheesy topping that spreads nearly to the edges of the pie. Bake at 375 degrees until the top is nicely browned...20-25 minutes. Serve at just over room temperature.