

TIM FARMER'S COUNTRY KITCHEN

TOMATO PIE II

Pie shell

2-3 large tomatoes (5-6 Romas)

1 cup yellow sweet onion

1/4 cup fresh basil, chopped

1 cup mayonnaise

2 tablespoons Italian seasoning

1 teaspoon Greek seasoning

Salt

Pepper

1 cup mozzarella cheese

1/4 cup parmesan cheese



Bake pie shell at 350 degrees for 10 min.

Slice tomatoes 1/4 inch thick and pat dry. Cut onion into rings and then cut in half. Take mayonnaise and stir in half of Italian seasoning and all of Greek seasoning. Season with salt and pepper. When pie shell is cooked, remove and let cool. Top with layer of tomatoes, layer of onions, fresh basil and Italian seasoning. Repeat one more time and then top with mayonnaise/cheese mixture to make a top "crust". Put in 350 degree oven for 30 minutes.