**Tomato Pie (Trichie)**

1. 9-inch pie shell

1/2 cup chopped yellow or white onion

Sliced roma tomatoes

salt, pepper and Italian seasoning (we always eyeball the amount)

1/4 cup sliced basil (about 8 large leaves)\*

1. cups grated cheese (combination of cheddar and mozzarella)

1/2 cup mayonnaise

**Pre-bake the crust:** Preheat your oven to 350°F (175°C).

If you are using a store-bought pie shell, follow the directions on the package for pre-baking, or prebake it in the oven for about 8 to 10 minutes (a little longer for a frozen pie shell), until lightly browned. If you are using a homemade crust, freeze the crust first, then press a sheet of aluminum foil into the crust to keep the sides of the pie crust from falling down as it cooks. Fill the pie with pie weights such as dry beans or rice to help hold the foil in place.

Pre-bake the homemade crust for 15 minutes, then remove the foil, use the tines of a fork to poke a few small holes in the bottom of the crust (for venting), and bake for 10 more minutes.

**Salt and drain the tomatoes.** Squeeze as much moisture as you can out of the tomatoes, using either paper towels, a clean dish towel, or a potato ricer.

**Layer pre-baked pie shell with onions, tomatoes, basil, & seasonings:** Layer all together in pie shell.

**Make cheese mixture, spread over tomatoes:** In a medium bowl, mix together the grated cheese, mayonnaise and more seasonings if you want. Spread the cheese mixture over the tomatoes.

**Bake:** Place in oven and bake at 350°F (175°C) until browned and bubbly, anywhere from 25 to 45 minutes.

Bon Appetit