

Classic Southern Tomato Pie

"It has a certain 1950s feel. It wouldn't be out of place at a potluck next to, say, green bean casserole, or a salad."



Or simply serve with Garlic Toast for a light meal.

Ingredients:

- 1- 9" baked and cooled pie shell(deep dish)
- 2 or 3 tomatoes (thickly sliced)
- Salt and pepper
- 1 tsp Oregano
- 1 tsp Basil
- 1 tsp Chives
- 1 cup mayo
- 1 cup grated cheddar cheese
- 1 med Vidalia or sweet onion (chopped)

Fill pie shell with tomatoes. Sprinkle with salt and pepper and spices. Add onion. In separate bowl, mix mayo and cheese together and spread on top. Bake at 350 degrees for 35 minutes. Yum!!!

For a great article click - [History of Southern Tomato Pie](#)