

Tomato Pie

Submitted by Merry Perry, who writes: “[This recipe] came to me by way of my brother, whose first veggie garden I helped design and plant this year out in Pittsburgh. He got it from a friend who was born and raised ‘dahn South’ and it sounded like a family recipe. I had a hard time locating Ementhal cheese, and used Jarlsburg instead and did not suffer for it. It's a good two-day project - make the crust Day 1 and make everything else Day 2. About 5-6 hours start to finish to allow for chilling dough, cooking, baking and resting time. Yum!

The Crust

Two cups white flour

½ cup whole wheat flour

1 tsp sugar

1 tsp salt

½ cup grated gruyere

½ cup grated emmenthal

1 ¼ sticks butter, chilled, cut into small pieces

7-10 Tbsp ice water

Stir together flour, salt and sugar in a large bowl. With a pastry cutter, cut in the butter until it resembles a coarse meal. Stir in the grated cheeses with fingers, making sure the cheese gets coated with the flour. Add 4 Tbsp icewater, and press the mixture together with a rubber spatula, adding more icewater, a Tbsp at a time, until the mixture holds together. Divide the dough in half, and press into two balls. Flatten each ball into a 4-inch wide disc, wrap tightly in plastic, and refrigerate for at least ½ hour. Let dough sit at room temperature for about ½ hour before attempting to roll.

The Filling

1 large onion, diced

3 large cloves garlic, minced

2 ¼ pounds tomatoes (can use assorted sizes and colors), chopped into bite-size pieces

½ cup chopped fresh basil

¼ cup flour

¼ cup grated gruyere

1 ½ tsp salt

1 ½ tsp sugar

Ground black pepper to taste

Sautee onion and garlic in one Tbsp butter or olive oil until softened. In a large bowl, stir onions and garlic together with the rest of the filling and top with second crust. Cut vents in top of crust. Bake at 375 for 50 minutes or until filling is bubbly (filling must bubble!) Allow pie to sit for a couple of hours to set; serve warm or at room temperature.