

# Tomato Pie with Fresh Corn & Herbs

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Hands-on Time	Total Time	Yield
20 Mins	3 Hours 41 Mins	Serves: 6

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OXMOOR HOUSE

A tomato pie is a delicious creation--almost as good as the first tomato sandwich of the season. Every summer, I look forward to it. If you've never heard of a tomato pie, think of it as an eggless quiche. Trust me, it will become your new favorite.

## Ingredients

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1/2 recipe Basic Pie Crust

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2 pounds heirloom tomatoes, thinly sliced

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1 1/2 teaspoons kosher salt, divided

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1/2 cup mayonnaise

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1 tablespoon fresh lemon juice (1 lemon)

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1 cup (4 oz.) finely shredded Parmesan cheese, divided

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1 1/2 cups fresh corn kernels (2 ears), divided

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2 tablespoons finely chopped fresh basil, divided

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1 tablespoon finely chopped fresh chives, divided

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1/4 teaspoon freshly ground black pepper, divided

## How to Make It

**Step 1** Prepare Pie Crust: Preheat oven to 425°.

**Step 2** Roll Basic Pie Crust dough into a 12-inch circle on a lightly floured surface. Fit pastry into a 9-inch pie plate; fold edges under, and crimp. Line pastry with aluminum foil; fill with pie weights or dried beans (this will keep the crust from bubbling up).

**Step 3** Bake at 425° for 20 minutes. Remove weights and foil, and bake 5 more minutes or until browned. Cool completely on a wire rack (about 30 minutes). Reduce oven temperature to 375°.

**Step 4** Place tomatoes in a single layer on paper towels; sprinkle with 1 tsp. salt. Let stand 10 minutes.

**Step 5** Whisk together mayonnaise, lemon juice, and 3/4 cup cheese in a small bowl.

**Step 6** Sprinkle 3/4 cup corn in bottom of crust; sprinkle with 1 Tbsp. basil, 1 1/2 tsp. chives, 1/4 tsp. salt, and 1/8 tsp. pepper. Pat tomatoes dry with a paper towel.

**Step 7** Arrange half of tomato slices over corn, overlapping slightly. Repeat layering with remaining 3/4 cup corn, remaining 1 Tbsp. basil, remaining 1 1/2 tsp. chives, remaining 1/4 tsp. salt, and remaining 1/8 tsp. pepper. Spread mayonnaise mixture over filling. Arrange remaining tomatoes over mayonnaise mixture, overlapping slightly. Sprinkle with remaining 1/4 cup Parmesan cheese.

**Step 8** Bake at 375°, shielding crust with aluminum foil to prevent excessive browning, for 1 hour or until filling is bubbly and cheese melts. Let stand on a wire rack 15 minutes before cutting into wedges. Serve warm or at room temperature.

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