

## CHAIWALLA TEA HOUSE'S TOMATO PIE

### **Crust**

- 2 c flour
- 1/2 c butter (1 stick)
- 4 t baking powder
- 3/4 c milk (adjust for biscuit-dough consistency)

Mix in food processor or by hand. Divide in half, for bottom and top crusts.

### **Filling**

- 2 pounds fresh tomatoes, peeled and sliced (or two 28 oz cans plum tomatoes)
- Chopped basil, chives, or scallions
- 1 1/2 c sharp cheddar
- 1/3 c mayonnaise
- 2 T lemon juice



### **Directions:**

Roll bottom crust on floured surface and line 9" pie plate.

Fill crust with thinly sliced tomatoes. Sprinkle with chopped herbs. Cover with 1 cup grated cheddar. Mix mayonnaise with lemon juice and drizzle over cheese.

Cover with remaining 1/2 c cheddar.

Roll out remaining crust. Cover pie and pinch the edges to seal. Cut steam vents.

Bake at 400 deg. for about 25 minutes. If not serving directly from the oven, re-heat before serving to melt the cheese.