

## **Tomato Pie**

**Serves 8**

**Chef Joy Crump's Tomato Pie she serves at Fredericksburg's Foode+Merchantile is a winner, especially during the summer. She shares her famous recipe here:**

### **First, slice the tomatoes:**

4 medium-sized ripe, heirloom tomatoes

Salt

#### Method:

Slice the tomatoes into  $\frac{1}{4}$ ' rounds and season aggressively with salt on both sides. Lay the tomatoes in a single layer on a sheet pan and allow to rest for 20 minutes, drawing out the moisture. After 20 minutes, pour off the excess liquid and use a clean towel to mop the tomatoes, drying off any additional liquid without damaging the tomatoes. Set aside.

### **For the dough:**

2  $\frac{2}{3}$  cups flour

1 teaspoon salt

1 cup cold butter

$\frac{1}{2}$  cup cold water

#### Method:

Heat oven to 350°F degrees. Stir salt and shortening into flour until it's well blended. (Use a fork, pastry cutter or food processor for this step). If using a food processor, transfer the mix to a large bowl and add the water a little bit at a time, working with a fork until the crust forms into a ball. Wrap in plastic and chill for an hour before rolling out. Carefully place the dough into a 9" pie pan and bake for 20 minutes or until golden brown.

### **Make the Custard:**

$\frac{3}{4}$  cup heavy cream

$\frac{3}{4}$  c milk

3 tbsp. good mayo (I love Dukes!)

3 eggs

$\frac{1}{4}$  cup freshly chopped basil

#### Method:

Using a whisk in a medium bowl, combine all ingredients until well mixed. 1  $\frac{1}{2}$  cup shredded sharp cheddar, set aside.



**PUTTING IT ALL TOGETHER.** Begin by sprinkling the shredded cheddar on the bottom of the baked crust. Arrange  $\frac{1}{3}$  of the tomato slices in a circle on top of the cheese, overlapping slice. Season tomatoes with black pepper then drizzle  $\frac{1}{3}$  of the custard over the tomatoes. Repeat twice more, layering the cheese, tomatoes, pepper and custard. Bake 45 minutes or until custard is just set. Let stand 15–20 minutes before cutting and serving.

