

# Outrageous Tomato Pie

Carolyn Burns Bass

**Prep time:** 4 hours total

**Serves:** 6-8

**Complexity:** 4 (on scale of 1-5, with 5 being most complex)

## INGREDIENTS

### CRUST

2 cups flour, plus 1/2 cup extra for flouring surface when kneading

3/4 cup warm water

2 tbsps olive oil

1 tsp salt

1 tsp active dry yeast

### FILLING

#### *Tomato Preparation*

10 large tomatoes, sliced 1/2 through center

1/2 tsp salt, divided

Ground black pepper to taste

2 tps basil, dried or equivalent fresh, divided

#### *Filling*

1 lb bacon, diced and fried (or 1 cup of diced ham)

3 sweet peppers, seeded and chopped (about 1/4 cup total)

1/4 cup chopped green onions

2 cloves garlic

1 tbsp whole grain mustard

6 oz shredded sharp cheddar cheese (about 3/4 cup)

6 oz shredded swiss cheese (about 3/4 cup)

1 egg



## ***Caramelized Onion Topping***

- 1 large sweet onion, sliced
- 2 tbsp butter
- 1 clove garlic, minced
- 1/4 tsp dried thyme (or equivalent fresh)

## **METHOD**

### **First step: Prep dough for the bread crust**

1. Heat water to about 100 degrees F
2. Sprinkle yeast into water and stir vigorously to activate yeast
3. Measure 2 cups flour into large mixing bowl
4. Sprinkle in salt
5. Drizzle olive oil across flour
6. Pour in water with the activated yeast
7. Mix ingredients with your hands (or Dutch whisk) until you have a sticky mass of dough
8. Turn out sticky dough onto floured surface and knead until dough is smooth and velvety, adding additional flour as needed in 1 tbsp increments (about 10 minutes). No need to incorporate all the extra flour if your dough doesn't need it.
9. Place ball of dough into greased mixing bowl, cover and let proof for about 1 hour. Knock down the dough after 1 hour and let rise 1 more hour. (Roast the tomatoes and prep the filling while dough is rising.)
10. Preheat oven to 450 degrees F
11. Flour surface of work area generously, then stretch and/or roll the dough into a 12-inch round. If dough resists, let it rest for five minutes, then roll again. Repeat until dough holds its shape.
12. Grease (or spray) deep dish pie pan or enameled quiche pan generously with olive oil. (I've used a quiche pan in these photos.)
13. Lay the dough across the greased pie pan, overlapping the sides of the pan with the dough.
14. Press the dough down into the middle and on the sides of the pan. If the dough resists, allow it to rest for a few minutes, then resume until the dough completely covers the pan and overlaps the sides.
15. Bake at 450 degrees F for 20 minutes, then remove from oven (turn down oven to 400 degrees F). Dough will be slightly brown, but not fully baked. This is a par-baking step to ensure the bottom of your crust is baked thoroughly.
16. Place in the freezer until you're ready to fill and bake pie.



## Second Step: Roasting the Tomatoes

1. Having sliced the tomatoes 1/2 inches thick, reserve about 12 slices and set aside
2. Lay remaining tomatoes upon parchment-lined baking sheet(s)
3. Sprinkle with salt, pepper and 1 tsp dried basil
4. Place sheets into the preheated oven and let them roast for 45 minutes



## Third Step: Preparing the Filling

1. Chop bacon into 1-inch strips, fry until crisp. (If using ham, skip this step.) Ladle fried bacon onto paper towels to absorb excess grease
2. In a medium-sized mixing bowl combine the chopped peppers, green onions, minced garlic and egg, whisking until egg is incorporated
3. Add bacon (or ham) and continue mixing
4. Sprinkle in both cheeses and mix well

## Fourth Step: Caramelizing the Onions

1. Melt butter in large saute pan
2. Toss in sliced onions, stir
3. Continue sauteing onions until transparent
4. Add minced garlic, stir into onions
5. Saute onions until butter is absorbed and onions are golden brown
6. Set aside to cool

## Final Step: Filling the Crust

1. Remove crust from freezer and layer bottom with roasted tomatoes
2. Spread filling across the layer of tomatoes
3. Cover filling with another layer of tomatoes
4. Spread another layer of filling over tomatoes
5. Lay reserved tomato slices across filling
6. Lightly sprinkle salt, pepper and 1 tsp basil across raw tomatoes
7. Arrange caramelized onions atop raw tomatoes
8. Place in oven preheated to 400 degrees F and bake for 45 minutes. Check pie after 30 minutes. If crust looks too brown, arrange crust covers across all edges of crust and continue baking.
9. Let pie sit for 45 minutes to 1 hour before cutting. (If you cut too soon, the filling will be too runny and it will be difficult to serve.)

