

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Tomato Pie

- 1 -deep dish pie crust, baked at 400° for 9 min then cooled
- 5 -Medium tomatoes, skinned, seeded, chopped
- 1 tbsp -Brown sugar
- 1 tsp -dry Basil
- ½ -Onion, chopped

- ¾ cup -Mayo
- 1 cup -Shredded Cheddar Cheese
- 1 cup -Shredded Swiss Cheese

Directions:

Combine tomatoes, brown sugar, basil, and onion in a bowl and set aside to let juice form. Drain juice, and place in pie crust. Mix mayo and cheeses, spread on top of the tomato mixture. Bake at 400° for 20 min. Let rest for several minutes before serving.

Submitted by a CSA member



Untiedt's Vegetable Farm, Inc.

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