

# MAIN DISHES

## TOMATO PIE

4 lg. tomatoes (peeled and sliced)

10 fresh basil leaves (chipped)

3/4 c. chopped green onion

1 c. grated, sharp cheddar cheese

1 c. grated mozzarella cheese

1 c. Hellmans Mayonnaise

1 9 inch deep dish, baked pie shell

1 T. ALAGA Hot Sauce

salt to taste

black pepper to taste

Preheat oven to 350 degrees. Place sliced tomatoes in a colander in sink in one layer. Sprinkle with salt and let drain 10 minutes. Then pat tomatoes with a paper towel to absorb the remaining moisture. Layer the tomato slices, basil and onion in pie shell. Season with salt and pepper. In a bowl, mix the grated cheeses, mayonnaise and ALAGA Hot Sauce. Spread this mixture on top of tomatoes. Garnish the top with more basil and green onion. Bake for 30 minutes or until lightly brown. Serve warm. Yield: 6 servings