



HEIRLOOM TOMATO PIE

Tomatoes plus two mild cheeses and a flavor tweak of pesto add up to a simple, but near addictive, summer delight.

Serves 6 to 8

Ingredients:

3 large eggs, lightly beaten
1 cup shredded fontina cheese
1/2 cup half-and-half
1 large ripe tomato, thinly sliced widthwise
8 ounces fresh mozzarella, cut into 6 thin slices
1 (9-inch) unbaked deep-dish piecrust
Seasoning salt to taste
Pesto for serving

Preparation:

Preheat the oven to 350 degrees F. In a medium-sized bowl, combine the eggs, fontina cheese and half-and-half and mix well. Arrange the tomato slices overlapping the mozzarella slices in the bottom of the piecrust. Sprinkle with seasoning salt. Spoon in the cheese mixture and bake for about 30 minutes, or until the crust turns golden and the cheese is thoroughly melted. Cool to room temperature before serving.