

# McCutchen House

ON THE HISTORIC HORSESHOE

## Signature Tomato Pie Recipe

This recipe may be used to make a single 9-inch pie or six 3-inch tarts. For the pie, reduce the heat to 325°F and cook for about 25 minutes.

### INGREDIENTS

**Yield: One 9-inch pie or six 3-inch tarts**

- 1 lb.       canned, diced tomatoes,  
              well-drained
- 1 each     small red onion, diced small
- 12 each    fresh basil leaves, thinly sliced
- 2 cups     mayonnaise
- ½ cup      sour cream
- 1 cup      sharp cheddar cheese, shredded
- 1           9-inch pie crust, pre-baked OR
- 6 each     3-inch tart shells, pre-baked

### DIRECTIONS

1. In a small mixing bowl, combine the tomatoes, onion, and basil.
2. In a separate mixing bowl, combine the mayonnaise, sour cream, and cheddar cheese.
3. Spoon the tomato mixture evenly into the tart shells.
4. Top each tart shell with the mayonnaise mixture.
5. Bake the tarts at 350°F for fifteen minutes, or until the tops of the tarts have begun to brown.

