

Tomato Pie

- 1 9-inch unbaked prepared piecrust
- 3 ripe beefsteak tomatoes
- 1 pinch salt
- 10 fresh basil leaves, chopped
- 1/2 cup chopped scallions (white and light green parts)
- 1 pinch freshly ground black pepper
- 1/2 cup shredded mozzarella cheese
- 1/2 cup shredded cheddar cheese
- 1/2 cup regular or light sour cream
- 1/4 cup regular or light mayonnaise

1. Preheat the oven to 350 degrees.

2. Slice the tomatoes in half lengthwise and core them. Squeeze out any seeds and liquid. Thinly slice the tomatoes and place them in a colander in the sink. Sprinkle with salt and let them drain for 10 minutes. Once drained, pat the slices gently with paper towels.

3. Layer the tomato slices, basil and scallions in the prepared piecrust and season to taste with salt and pepper. In a medium bowl, combine the mozzarella, cheddar, sour cream and mayonnaise. Spread the cheese mixture in an even layer on top of the tomatoes and bake for 30 to 35 minutes, until lightly browned. Let the pie cool slightly and cut into slices. Serve warm or at room temperature.

Summer Corn Tomato Salad

6 ears (or 3 cups) sweet corn, kernels sliced off
3 tomatoes, chopped
1 green pepper, chopped
1 red onion, chopped
6 green onions chopped
½ cup cider vinegar
1/3 cup oil
½ cup sugar
1 tsp salt
1 tsp pepper

Mix all the vegetables together in a bowl. In another bowl, combine the remaining ingredients and whisk until well mixed. Add to the vegetable mixture and toss to mix. Cover and refrigerate at least 4 hours before serving. Serves 6.

Fresh Tomato-Basil Pasta

8-oz pkg. linguine pasta, uncooked
3 tomatoes, chopped
1/3 cup fresh basil, thinly sliced
1 clove garlic, minced
1 T. olive oil
1/2 tsp. salt
1/4 tsp. pepper
3/4 cup Parmesan Cheese

Cook pasta according to package directions. Meanwhile, mix tomatoes, basil, garlic, oil, salt and pepper together in a large bowl. Add pasta and cheese, toss lightly. Serve immediately. Makes 4 servings.