

Garden Tomato Pie

store bought pie crust
2 Tablespoons dijon or spicy mustard
1/2 lb. swiss cheese
3 tomatoes, or more if you like
pinch of coarse salt
dried basil or fresh thyme leaves

You start with a store bought pie crust, and place it inside a buttered glass pie dish. If you have one of those fancy-spancy tools you can even make the edges of the dough pretty. I don't. Then you spread the crust with 2 Tablespoons of dijon or spicy mustard. Next you grate 1/2 pound of swiss cheese, and place it evenly over the mustard. Next up cover the cheese with 1/4 inch thick sliced tomatoes. The recipe called for 3 tomatoes, but I used more. Lastly for the preparation part...sprinkle the tomatoes with coarse salt, dried basil (or fresh thyme leaves). Bake in a 350 degree preheated oven for about 45 minutes, or until the crust is brown. Sprinkle with fresh basil (from your garden). And TaDa!! YUM-O!

