Tomato Pie (mom’s recipe)

Ingredients:

For crust:

¾ C flour

½ C cornmeal

½ tsp salt

1/8 tsp pepper

1/3 C butter

4-5 Tbsp COLD water

For filling:

2 C chopped plum tomatoes

1 tsp salt

½ tsp basil

½ C chopped green onion

½ C cheddar cheese, shredded

½ C swiss cheese, shredded

2 Tbsp flour

1 C evaporated milk

2 eggs

Instructions:

1. Make dough for crust by combining 3/4C flour, cornmeal, salt and pepper. Then cut in butter until crumbly and add water until it forms into a ball. Refrigerate for half an hour while making filling
2. Preheat oven to 375
3. Mix together tomatoes, salt, basil, pepper (to taste), green onion and cheeses
4. In small bowl, whisk together 2 Tbsp flour, evaporated milk and eggs until smooth
5. Roll dough our and put in pie plate. Bake for 10 min
6. Add tomato mixture to pie, and then pour egg mixture over it evenly
7. Bake for 40 minutes