



Carlile's Restaurant

**Tomato Pie
Rob & Greta Carlile
Carlile's Restaurant
Alabama Mountains Region**

Ingredients:

9 ounces shredded mozzarella cheese
10-12 basil leaves
12 pie shells 4"
6-8 medium-sized fresh tomatoes
6 slices bacon
1 tablespoon or 1 oz garlic, salt
½ bunch green onion
16 oz mayonnaise

Directions:

1. Fry bacon, drain, then finely chop and reserve.
2. Peel tomatoes, slice thinly and place on paper towels to drain.
3. Sprinkle with garlic salt.
4. Combine mayonnaise, cheese, green onions, salt, and pepper for topping and reserve.
5. Cook pie shells per directions.
6. In the cooked pie shell, layer the tomatoes, bacon and basil.
7. Cover completely with the topping.
8. Bake at 375° for 30 minutes or until golden brown.