

Your new Best Friend for the Summer

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I live near a community center, and this past week a group showed up offering some beautiful produce at excellent prices you KNOW I had to take advantage! In addition to the ingredients for my [perfect pickles](#) I couldn't resist the first big beautiful sun ripened tomatoes of the season and wouldn't you know it? I caught the news as I walked back into my house and Mr. Food was presenting just the right way to use them!!

That's right [Mr. Food!](#) I miss Art Ginsberg, the one and only, but Howard does a decent job in keeping the tradition alive simple, straightforward weeknight cooking. Today's entry was [Summer's Best Tomato Pie](#) and it was a hit for Father's Day.

You don't have to, but I made my own pie crust. And using Ree Drummond's [Thyme Pastry](#) recipe (dried basil instead of thyme) I did it all in the food processor! Cube your butter and freeze it for at least half an hour- I chill my water and vinegar as well. Flour, salt, and herb in the food processor with butter on top, pulse about 20 times. Then with it running on low add the egg and then spoon in your vinegar and water as needed. Done! You pre-bake that slightly

and fill with thin slices of big juicy tomato I ended up using three. IMPORTANT: use a scoop, the SAME scoop, to measure your three creamy ingredients! A half cup of mayo is a lot less than you might think, and adding too much will ruin this!!! It's the balance that keeps this creamy with just a touch of that tang. Okay, I added a little more pepper than it asked for... I mean, a quarter teaspoon is nothing



Mix well and pour it on and smooth the top. I added that little slice on top just so our guests would know what was inside



Honestly, I forgot to sprinkle with the parm until after it was in the oven, so I didn't add it until it was almost done. Didn't add much flavor but it did add a little texture and color.

We served it room temp and between the time I set it on the table and reached for my camera...

THIS happened! This will DEFINITELY be made a few times this summer as an appetizer, a side, or even a light meal in itself.