

Everyday Healthy! Everyday Delicious!

From the Kitchen of Janice Feuer Haugen

Crustless Southern Tomato Pie

Lightly adapted from a recipe by Chef Vivian Howard, [The First Lady of Carolina Cooking](#). When tomatoes are sweet and juicy, I prepare her Southern Tomato Pie recipe without a crust and with less added sugar. Chef Howard's combination of fresh and roasted tomatoes and caramelized onions with the cheesy topping is perfect. The flavor is incredible, the essence of the very best tomatoes.

Serve Crustless Southern Tomato Pie as a light entrée with a salad, or as a side dish. In a smaller ramekin it could easily be a first course as well. Enjoy this pie for entertaining by prepping the ingredients and topping in advance. Then wait to fill the ramekins and smooth on the topping just before baking.

Makes One 9-inch pie, or four individual 9.5 ounce ramekins

Active Time 1 ½ hours

Total Time 2 hours

Ingredients

3-plus pounds ripe tomatoes, cored, ½-inch diced to equal 8 cups
2 teaspoons salt, divided
½ teaspoon organic sugar
2 ½ tablespoons extra virgin olive oil, divided
1 large yellow or white onion, thinly sliced pole to pole (about 3 cups)
1 teaspoon fresh thyme leaves
Dozen twists freshly ground black pepper
⅓ cup packed whole basil leaves
½ cup mayonnaise or [Veganaise](#)
2/3 cup grated Pecorino Romano *or* Sharp White Cheddar *or* a combination of the two
8-10 Cherry *or* 4 plum tomatoes *or* a colorful heirloom tomato or two
Optional Garnish fresh basil leaves and chives

Directions

1. **Prepare the filling:** Toss the diced tomatoes with ½ teaspoon of the salt and ½ teaspoon sugar. Place them in a strainer to drain off extra juice. (Save and drink the juice, it's exceptionally delicious.)
2. Heat the oven to 375 degrees.
3. Place 1 tablespoon of the oil in a medium sauté pan over medium-low heat. Add the sliced onions and cover the pan. Cook for 10 minutes. Stir in ½ teaspoon of the salt. Cover the pan and continue to cook the onions until caramelized, about 45 minutes. Stir the onions every 5-10 minutes. After 30 minutes, uncover the pan. If the onions begin to stick, stir in a tablespoon or two of water and continue cooking.

4. Meanwhile, remove half of the tomatoes from the strainer to another bowl. Toss them with ½ teaspoon of the salt, the fresh thyme and the remaining 1 ½ tablespoons of olive oil. Transfer these tomatoes in one layer to a parchment-lined baking sheet. Roast for 35 minutes. After you remove the tomatoes, lower the heat to 350 degrees.
5. While the tomatoes are roasting, thinly slice the cherry, plum or heirloom tomatoes. Lay the slices out on a paper towel to dry and set aside.
6. Combine the roasted tomatoes, the drained tomatoes in the sieve, the caramelized onions and the fresh basil and black pepper.
7. Lightly spray either a 9-inch glass pie dish or individual ramekins with olive oil. Then fill with the tomato mixture.
8. ***Prepare the topping:*** In a small bowl stir together the mayonnaise and grated cheese. Top the tomato filling with the mayo/cheese mixture. A small angled spatula makes easy work of this. Decorate the top with the drained, sliced tomatoes.
9. Bake the whole pie for 20 minutes, the individual ramekins for 15 minutes. Raise the heat to 375 degrees. Bake for another 10 minutes. Then transfer to a wire rack.
10. Serve Crustless Southern Tomato Pie warm or at room temperature garnished with the optional fresh herbs.