



CURRIED TOMATO PIE

2 cups Bisquick
1/2 cup milk
3 large (or 4 medium) fresh tomatoes
1 cup mayonnaise
1/2 cup grated extra-sharp cheddar cheese
1/4 t salt (or more to taste)
1/4 t black pepper
1/2 t basil
1 t curry
1 t fresh lemon juice

Preheat oven to 350.

Make a pie crust using the Bisquick and milk (this fills a 9" pie pan). Peel and core the tomatoes (dip tomatoes in boiling water briefly and skins will come off easily). Slice them and fill the pie shell. Combine the mayo and shredded cheese. Add the salt, pepper, basil, curry and lemon juice to the mayo mix. Spread over the tomatoes. Sprinkle pepper on the top. (Don't overfill the pie crust). Bake for 30 to 40 minutes until browned. Serves eight.

