**Tomato Pie  
Recipe courtesy of Paula Deen**

Total Time:  
1 hr 15 min  
Prep: 20 min  
Inactive: 10 min  
Cook: 45 min  
Yield:6 servings

Ingredients

4 tomatoes, peeled and sliced  
10 fresh basil leaves, chopped  
1/2 cup chopped green onion  
1 (9-inch) prebaked deep dish pie shell  
1 cup grated mozzarella  
1 cup grated cheddar  
1 cup mayonnaise  
1/2 cup Parmesan cheese  
Salt and pepper

Directions  
  
Preheat oven to 350 degrees F.  
Place the tomatoes in a colander in the sink in 1 layer. Sprinkle with salt and allow to drain for 10 minutes.  
Layer the parmesan cheese, then the tomato slices, basil, and onion in pie shell. Season with salt and pepper. Combine the grated cheeses and mayonnaise together. Spread mixture on top of the tomatoes and bake for 30 minutes or until lightly browned.  
To serve, cut into slices and serve warm.  
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Read more at: http://www.foodnetwork.com/recipes/paula-deen/tomato-pie-recipe.html?oc=linkback