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## Red Tomato Pie

*Combine summer's ripest tomatoes and the classic flavor of MyThreeSons Gourmet Pimento Cheese, and you have a dish that makes either a good appetizer or a light main dish.*

**Prep time: 20 minutes**

**Cook time: 20 minutes**

Makes 6-8 servings

4 large tomatoes, peeled and sliced  
10 fresh basil leaves, chopped  
1/2 cup chopped green onion  
1 (9-inch) deep-dish pie shell, baked  
2 (10-ounce) containers MyThreeSons Gourmet Pimento Cheese Emmy's Original  
Salt and pepper to taste

Preheat the oven to 350 degrees. Place the tomatoes in a colander in the sink in a single layer. Sprinkle with salt and allow to drain for 10 minutes.

Layer the tomato slices, basil and onion in the baked pie shell. Season with salt and pepper. Spread MyThreeSons Emmy's Original on top of the tomatoes. Bake for 30 minutes or until lightly browned. Allow to cool and set before cutting into slices to serve.