

**This pie is a riff on a church cookbook** standard simply called “tomato pie.” Traditionally made in the summer with fresh tomatoes, this tart takes on a more robust personality by utilizing home-canned tomatoes—or high-quality store-bought tomatoes such as San Marzanos—and roasting them. Instead of the usual Ritz cracker crumbs, for (Pi)e Day we used Panko crumbs tossed with a little melted butter, a pinch of chopped garlic, a little grated Parmesan cheese and a pinch of salt and pepper.

#### PREHEAT OVEN TO 350 DEGREES.

**DRAIN THE TOMATOES** (keep the juice for the Bloody Marys!) and dice them into 1-inch pieces. In a medium bowl, combine the tomatoes, thyme, salt, pepper and half the olive oil. Toss with your hands until all of the tomatoes have a little oil on them. Pour the remaining half of the oil onto a sheet pan, rubbing with your hands to coat the bottom of the pan. Spread the tomatoes on the pan in a single layer. Roast the tomatoes in the oven for about 15 minutes, or until they dry up a little and start to shrivel slightly.

**FILL THE PIE CRUST** three-quarters full with the tomato mixture. Spread the pimiento cheese over the top of the tomatoes. Toss breadcrumbs with remaining ingredients and sprinkle over top of the pie.

Recipe adapted from *The Southern Foodways Alliance Community Cookbook*, University of Georgia Press, 2010

Photographs by Ryannan Bryer de Hickman

**THIS IS CHARLOTTE HEAVNER WALLACE’S** recipe, as adapted by Emily Wallace’s dad. When Emily made it for the tomato pie she used a sharp cheddar cheese, drained the peppers and added a dash of Sriracha hot sauce—but she says she prefers a more vinegary hot sauce, such as Cholula or Tapatio.

**PEEL RIND FROM CHEESE** and trim off cheesecloth. Grate cheese and add entire contents of pimiento jar. Blend with a hand chopper. Add other ingredients and blend.

**TASTE AND ADD MORE** of the above ingredients according to your preference.

#### MAKES 1 (9-INCH) PIE

- 9-INCH PIE CRUST, *pre-baked to golden brown*
- 20 OUNCES TOMATOES
- ¼ CUP OLIVE OIL
- 2 TABLESPOONS FRESH THYME LEAVES, *chopped (or substitute basil or marjoram)*
- ½ TEASPOON SALT
- 1 TEASPOON FRESH GROUND BLACK PEPPER
- 1¼ CUPS PREPARED PIMIENTO CHEESE *(we made ours with Emily Wallace’s grandma’s recipe, which follows)*
- ½ CUP PANKO BREADCRUMBS
- 1 TABLESPOON MELTED BUTTER
- ⅙ TEASPOON GARLIC, *finely chopped*
- 1 TABLESPOON PARMESAN CHEESE, *grated*
- PINCH EACH SALT AND FRESHLY GROUND PEPPER

#### PIMIENTO CHEESE

- 1 POUND RED-RIND HOOP CHEESE
- 1 (4-OUNCE) JAR PIMIENTOS, *diced*
- 4 TABLESPOONS MAYONNAISE
- ½ TEASPOON MUSTARD
- 2 TABLESPOONS WHITE WINE VINEGAR
- 1 TABLESPOON SUGAR



# PIMIENTO CHEESE AND Tomato Pie