

Tomato, Cheddar, and Bacon Pie

Hands-On: 45 minutes

Total Time: 3 hours

Yield: 6-8 Servings

By: SouthernLiving.com

Ingredients

Crust:

- 2 1/4 cups self-rising soft-wheat flour (such as White Lily)
- 1 cup cold butter, cut up
- 8 cooked bacon slices, chopped
- 3/4 cup sour cream

Filling:

- 2 3/4 pounds assorted large tomatoes, divided
- 2 teaspoons kosher salt, divided
- 1 1/2 cups (6 oz.) freshly shredded extra-sharp Cheddar cheese
- 1/2 cup freshly shredded Parmigiano-Reggiano cheese
- 1/2 cup mayonnaise
- 1 large egg, lightly beaten
- 2 tablespoons fresh dill sprigs
- 1 tablespoon chopped fresh chives
- 1 tablespoon chopped fresh flat-leaf parsley
- 1 tablespoon apple cider vinegar
- 1 green onion, thinly sliced
- 2 teaspoons sugar
- 1/4 teaspoon freshly ground black pepper
- 1 1/2 tablespoons plain yellow cornmeal

Directions

1. Prepare Crust: Place our in bowl of a heavy-duty electric stand mixer; cut in cold butter with a pastry blender or fork until mixture resembles small peas. Chill 10 minutes.
2. Add bacon to our mixture; beat at low speed just until combined. Gradually add sour cream, 1/4 cup at a time, beating just until blended after each addition.
3. Spoon mixture onto a heavily oiled surface; sprinkle lightly with our, and knead 3 or 4 times, adding more our as needed. Roll to a 13-inch round. Gently place dough in a 9-inch ungreased tart pan with 2-inch sides and a removable bottom. Press dough into pan; trim off excess dough along edges. Chill 30 minutes.

4. Meanwhile, prepare Filling: Cut 2 lb. tomatoes into 1/4-inch- thick slices, and remove seeds. Place tomatoes in a single layer on paper towels; sprinkle with 1 tsp. salt. Let stand 30 minutes.
5. Preheat oven to 425°. Stir together Cheddar cheese, next 10 ingredients, and remaining 1 tsp. salt in a large bowl until combined.
6. Pat tomato slices dry with a paper towel. Sprinkle cornmeal over bottom of crust. Lightly spread 1/2 cup cheese mixture onto crust; layer with half of tomato slices in slightly overlapping rows. Spread with 1/2 cup cheese mixture. Repeat layers, using remaining tomato slices and cheese mixture. Cut remaining 3/4 lb. tomatoes into 1/4-inch-thick slices, and arrange on top of pie.
7. Bake at 425° for 40 to 45 minutes, shielding edges with foil during last 20 minutes to prevent excessive browning. Let stand 1 to 2 hours before serving.