



## Tomato Pie

**Serves 6-8 as a main course**

3 (very large) ripe TOMATOES, thinly sliced, (let drain if very wet)

4 large EGGS, lightly beaten

2 cups shredded flavorful CHEESE, (I used a combination of Gruyere and Swiss)

2 SHALLOTS, minced

2 cloves GARLIC, chopped

¼ cup or so of fresh HERBS, (I used basil, parsley, rosemary and thyme, but you could also use a dash or two of dried Herbs de Provence)

5 or 6 large slices of rustic French or Italian BREAD, (day old is best)

6 slices of BACON, diced and quickly sautéed to release some of the fat (should only be partially cooked)

SALT and PEPPER

Preheat oven to 350°. In the food processor, combine bread, herbs, garlic and a good pinch of salt, making sure the herbs and garlic are well processed. You should end up with about 2-3 cups of seasoned bread crumbs.

Butter a 10" quiche dish or a 9" deep dish pie plate. Spread half of the bread crumbs on the bottom of the dish. Next add a layer of tomatoes and sprinkle with salt and pepper. Then sprinkle with half of the shallots and a layer of half the cheese. Repeat with tomatoes, salt and pepper, shallots and cheese. Carefully pour eggs slowly over the top and let soak in. Top with the remaining bread crumbs and press down lightly to compact. Top with bacon.

Bake for 1 hour. The bacon will be crispy and the top will be golden brown. If the top browns too quickly, cover loosely with foil.

Remove from oven and let sit at least 15 minutes before cutting.