

GREEN TOMATO PIE

Chef David Sanford, Crane Creek Vineyards

This pie is delicious warm or at room temperature. Enjoy!

4 large green tomatoes, seeded and rough chopped
1/3 cup finely chopped onion
1 tsp. finely minced garlic
1 tsp. salt
1/2 tsp. freshly ground black pepper
1 tsp. sugar
1 tsp. thyme
1/4 tsp. freshly grated nutmeg
1/2 cup grated parmesan cheese
Mayonnaise
3-4 slices of cubed white sandwich bread
4 tbsp. melted butter

Preheat oven to 375 degrees.
Butter a glass baking dish.

Combine tomatoes, onion, garlic, salt, black pepper, sugar, thyme, nutmeg, and parmesan cheese. Add mayonnaise one tablespoon at a time just until ingredients bind together. Set aside.

Drizzle cubed bread with melted butter. Toast on a baking sheet 8-12 minutes until golden brown. Add to tomato mixture and gently toss.

Turn mixture into baking dish. Cover the mixture with parchment directly on the surface. Cover baking dish with foil and bake for 40 minutes. Remove foil and continue to bake for 10 minutes.