

Team 9: Baked Tomato Pie

Helper #1 _____ Phone # _____

Team Coordinator _____ Phone # _____

Event Location _____

Time of Event _____

Number of Guests _____

Responsibilities

On the day of the event, prepare and bake the tomato pies.

Arrive at the site no earlier than 30 minutes prior to the time of dinner. Place your pies along with their spatulas in their designated locations on the Buffet Table shown on the Buffet Table diagram.

At the conclusion of the meal, assist with clean up.

Shopping List

Number of Guests	25	50	75
9-inch pie crust (partially baked)	4	8	12
Pie Spatulas	4	8	12
Medium Tomatoes (peeled & thickly sliced)	12	24	36
Salt & Pepper	to taste	to taste	to taste
Dried Basil	2 t.	4 t.	2 T.
Dried Chives	1 cup	2 cups	3 cups
Mayonnaise	1 qt.	2 qts.	3 qts.
Shredded Cheddar Cheese	4 cups	8 cups	12 cups

Baked Tomato Pie

Preheat oven to 450 degrees. Pre-bake pie shells until slightly browned. Remove and allow to cool completely.

Drop oven temperature to 350 degrees. Line cooled pie shells with tomato slices being sure to cover the entire bottom. Sprinkle the tomatoes with salt, pepper, basil and chives. In a bowl, thoroughly mix mayonnaise and cheese. Spread mixture evenly over tomato slices, making sure to seal edges of the pie crust. Bake for 35 minutes or until bubbly.