

• INGEBRETSEN'S FAMILY RECIPES •

cheese & tomato
DILLED PIE

MAKES FOUR LARGE OR SIX SMALLER SERVINGS

FOR THE CRUST:

1 ¼ C. FLOUR

½ TSP. SALT

1 TBSP DILL, FINELY CHOPPED

4 OZ. COLD OR FROZEN BUTTER, IN SLICES

APPROXIMATELY 4 TBSP. COLD WATER (SUGGESTED- ADD MORE IF NEEDED TO FORM A LOOSE BALL)

FOR THE CRUST-

IN A MEDIUM BOWL, COMBINE THE FLOUR SALT AND DILL. CUT THE BUTTER IN, USING TWO KNIVES OR A MIXER UNTIL THE MIX RESEMBLES CRUMBS. ADD WATER GRADUALLY UNTIL THE DOUGH FORMS A LOOSE BALL. ROLL OUT DOUGH TO FIT AN 8- OR 9-INCH PIE TIN AND REFRIGERATE THE ROLLED DOUGH FOR THIRTY MINUTES WHILE THE FILLING IS PREPARED.

FILLING:

1 EGG

½ C. HALF AND HALF

SALT AND PEPPER TO TASTE

2 C. SHREDDED CHEESE, SUCH AS HAVARTI OR CHEDDAR

2 MEDIUM TO LARGE TOMATOES IN HALF-INCH SLICES

OPTIONAL: TWO TBSP. FINE BREAD CRUMBS

1-2 TBSP. BUTTER IN SMALL PIECES

COMBINE THE EGG AND HALF AND HALF AND SALT AND PEPPER IN A SMALL BOWL, MIXING WELL AND ADD TO THE CHEESE. MIX WELL. REMOVE THE PIE CRUST FROM THE REFRIGERATOR, PLACE ON A PIE TIN AND POUR THE CHEESE MIXTURE IN. ARRANGE THE TOMATO SLICES ON TOP OF THE CHEESE IN A SINGLE LAYER. SPRINKLE BREAD CRUMBS OVER THE TOMATOES AND DOT WITH BUTTER, IF USING. BAKE IN A PREHEATED 400 DEGREE OVEN FOR TEN MINUTES, THEN TURN THE HEAT DOWN TO 350 AND BAKE AN ADDITIONAL TWENTY MINUTES OR UNTIL THE CHEESE IS SET AND FIRM TO THE TOUCH. COOL SLIGHTLY BEFORE CUTTING.

Vær så god!

• FROM ANNE GILLESPIE-LEWIS •