

“PHILLY STYLE” TOMATO PIE

Yield= 8 x 12 inch pie. Use all Bread Mix and 12 ounces Beer to make 2 pies or one large pie-divide Tomato appropriately!

Ingredients

1 package Soberdough
Rosemary Bread Mix
(using only 8 ounces)

6 ounces Beer

1 ½ pounds Roma
Tomato, about 1
package

4 large Slicer or
Heirloom Tomatoes

1 Cup finely diced
Onion

1 Tablespoon minced
Garlic

2 Tablespoons Sherry
Vinegar

3 Tablespoons Olive oil

Directions

Preheat oven to 375F.

Prepare a bowl of iced water to chill 4 Tomatoes. Cut an “X” just through the bottom skin of each Slicer Tomato. Bring a medium pot of water to a boil and carefully drop in 2 Slicer Tomatoes for about 60 seconds or until skins begin to peel off. Transfer to ice water to stop the cooking. Repeat.

When cool, remove core and slip off the skins and discard. Cut each in half around the middle and squeeze out seeds from each half. Roughly dice into small pieces.

Slice Roma Tomatoes in half lengthwise and place on a greased baking sheet cut side down, drizzle with Olive Oil and bake for 25 minutes and skin is blistered. Remove from oven and cool. When ready, pull off skins and discard.

Meanwhile, sauté Onion in a large pot with 2 Tablespoon Olive Oil over medium heat until golden brown, about 8 minutes, and then add Garlic for a minute. Pour in Sherry Vinegar and add roasted Tomato and diced Tomato.

Cook over medium heat for about 20 minutes, stirring occasionally, until beginning to stick on the bottom of the pot.

Measure 8 ounces bread mix and add 6 ounces Beer in a bowl and combine well. Spoon onto a greased, lined baking sheet and bake at 375F for 10 minutes.

Remove from oven and brush sides with remaining Olive Oil. Spoon Tomato evenly across the pie and return to the oven for 15 minutes.

To serve, cut with a pizza wheel or large chef’s knife.