



## Tomato, Cheddar, and Bacon Pie

READY IN



180 min.

SERVINGS



8

CALORIES



765 kcal

### Ingredients

- 1 tablespoon apple cider vinegar
- 0.3 teaspoon pepper black freshly ground
- 1 cup butter cold
- 6 oz freshly cheddar cheese shredded extra-sharp
- 8 slices bacon cooked chopped
- 2 tablespoons dill sprigs fresh
- 1 large eggs lightly beaten
- 1 tablespoon chives fresh chopped
- 1 tablespoon flat-leaf parsley fresh chopped
- 1 green onion thinly sliced

- 2 teaspoons kosher salt divided
- 0.5 cup mayonnaise
- 0.5 cup freshly parmigiano-reggiano cheese shredded
- 8 servings crust
- 0.8 cup cup heavy whipping cream sour
- 2 teaspoons sugar
- 2.8 pounds tomatoes assorted divided
- 2.3 cups self-rising soft-wheat flour white (such as Lily)
- 1.5 tablespoons cornmeal plain yellow

## Equipment

- bowl
- frying pan
- paper towels
- oven
- aluminum foil
- stand mixer
- tart form

## Directions

- Place flour in bowl of a heavy-duty electric stand mixer; cut in cold butter with a pastry blender or fork until mixture resembles small peas. Chill 10 minutes.
- Add bacon to flour mixture; beat at low speed just until combined. Gradually add sour cream, 1/4 cup at a time, beating just until blended after each addition.
- Spoon mixture onto a heavily floured surface; sprinkle lightly with flour, and knead 3 or 4 times, adding more flour as needed.
- Roll to a 13-inch round. Gently place dough in a 9-inch fluted tart pan with 2-inch sides and a removable bottom. Press dough into pan; trim off excess dough along edges. Chill 30 minutes.
- Cut 2 lb. tomatoes into 1/4-inch-thick slices, and remove seeds.
- Place tomatoes in a single layer on paper towels; sprinkle with 1 tsp. salt.

- Let stand 30 minutes.
- Preheat oven to 42
- Stir together Cheddar cheese, next 10 ingredients, and remaining 1 tsp. salt in a large bowl until combined.
- Pat tomato slices dry with a paper towel.
- Sprinkle cornmeal over bottom of crust. Lightly spread 1/2 cup cheese mixture onto crust; layer with half of tomato slices in slightly overlapping rows.
- Spread with 1/2 cup cheese mixture. Repeat layers, using remaining tomato slices and cheese mixture.
- Cut remaining 3/4 lb. tomatoes into 1/4-inch-thick slices, and arrange on top of pie.
- Bake at 425 for 40 to 45 minutes, shielding edges with foil during last 20 minutes to prevent excessive browning.
- Let stand 1 to 2 hours before serving.

## Nutrition Facts

**PROTEIN 9.43%**

**FAT 65.73%**

**CARBS 24.84%**

### Properties

Glycemic Index:75.2, Glycemic Load:22.81, Inflammation Score:-9, Nutrition Score:21.522173715674%

### Flavonoids

Naringenin: 1.06mg, Naringenin: 1.06mg, Naringenin: 1.06mg, Naringenin: 1.06mg Apigenin: 1.08mg, Apigenin: 1.08mg, Apigenin: 1.08mg, Apigenin: 1.08mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg Kaempferol: 0.22mg, Kaempferol: 0.22mg, Kaempferol: 0.22mg Myricetin: 0.28mg, Myricetin: 0.28mg, Myricetin: 0.28mg, Myricetin: 0.28mg Quercetin: 1.14mg, Quercetin: 1.14mg, Quercetin: 1.14mg, Quercetin: 1.14mg

### Nutrients (% of daily need)

Calories: 764.53kcal (38.23%), Fat: 56.24g (86.52%), Saturated Fat: 26.52g (165.74%), Carbohydrates: 47.81g (15.94%), Net Carbohydrates: 44.2g (16.07%), Sugar: 6.25g (6.95%), Cholesterol: 136.29mg (45.43%), Sodium: 1338.06mg (58.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 18.15g (36.3%), Vitamin A: 2531.6IU (50.63%), Vitamin K: 51.95µg (49.48%), Selenium: 28.07µg (40.1%), Vitamin B1: 0.46mg (30.83%), Phosphorus: 306.59mg (30.66%), Folate: 116.2µg (29.05%), Calcium: 286.53mg (28.65%), Manganese: 0.55mg (27.69%), Vitamin C: 22.81mg (27.64%), Vitamin B2: 0.45mg (26.71%), Vitamin B3: 4.55mg (22.73%), Iron: 3.06mg (17.01%), Vitamin E: 2.45mg (16.35%), Potassium: 552.13mg (15.78%), Fiber: 3.61g (14.44%), Zinc: 2.08mg (13.85%), Vitamin

B6: 0.25mg (12.44%), Magnesium: 45.64mg (11.41%), Copper: 0.2mg (9.79%), Vitamin B12: 0.55µg (9.23%), Vitamin B5: 0.82mg (8.25%), Vitamin D: 0.34µg (2.29%)