

Tammy's Tomato Pie

1 CAN GRAND'S BISCUITS
1-2 SLICED RIPE RED TOMATOES
3 SLICES BACON COOKED CRISP
1/8 CUP CHOPPED ONIONS
1/8 CUP CHOPPED BELL PEPPERS
1/2 CUP MAYONNAISE
1 CUP MOZZARELLA CHEESE
BLACK PEPPER
ITALIAN SEASONING

Prepare Crust: Spray an 8- or 9-inch cake pan with cooking spray. Open biscuits and press them into the bottom of the pan pushing some up the sides. Or you can combine the dough and roll it out with a rolling pin. Bake crust at 350 degrees F for 15 minutes.

Place bacon on two paper towels and cook for 2 minutes in the microwave or until crispy. Slice tomatoes and sauté onion and peppers in a little bacon grease while waiting on the crust to bake. Combine cheese and mayo well. Take out crust when ready and scoop out the center and make a well for tomatoes and filling.

Place tomatoes in the crust and sprinkle with black pepper. Put the onion and peppers on and crumble bacon on top. Top with mayo cheese mixture and spread out over pie. Sprinkle with Italian seasoning. Bake at 350 degrees for 40 minutes and reduce cooking temp to 325 for 30 minutes in a toaster oven. Cut into slices and enjoy! This is AMAZING!!