

# Our State eats

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## Smokey Shadows Lodge Tomato Pie

*Yield: 6 servings.*

- 2 large tomatoes, firm but ripe**
- 1 pie crust**
- ½ cup Duke's Mayonnaise**
- ½ cup colby cheese**
- ½ cup mozzarella cheese**
- 1 teaspoon lemon pepper**
- Garlic powder to taste**
- Dried basil to taste**
- Chopped fresh basil**

Preheat oven to 350°.

Bake pie crust lightly. Slice tomatoes. In a medium bowl, mix mayonnaise, cheese, and seasoning. Layer tomatoes in baked pie shell.

Top with cheese mixture and bake until cheese is melted and golden brown (approximately 10-15 minutes).

Let sit for five minutes and top with fresh basil.

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