



CAMELIZED TOMATO TART

6 med. tomatoes (about 1 ½ lbs.)
½ cup finely grated Parmesan cheese
1 fully baked 9-inch pie or tart shell
3 eggs
½ cup milk
Salt and pepper to taste

Cut the tomatoes in half and place cut side up on a baking sheet. Bake for 3 to 4 hours, until they have darkened slightly, and are about half their original size and quite shriveled. Let cook; refrigerate if not using for several hours.

Sprinkle half the grated cheese in the bottom of the pie shell. Arrange the tomatoes over the cheese, over lapping them, if necessary. Beat together the eggs, milk, salt and pepper and pour over the tomatoes. Sprinkle with the remaining cheese.

Bake in a preheated 375° oven for about 20 to 25 minutes, until the custard is set and tart is lightly browned on top.

Serves 6