

Roseville Tomato Pie

10 count inexpensive buttermilk biscuit
1 ½ cups of grated Monterey Jack/Colby grated cheese
1 cup Real Mayonnaise
Sliced tomatoes for 10 Biscuits
Grated Parmesan cheese (in shaker)
Salad Supreme by McCormick
Butter Pam
Dried Basil or Italian Seasoning

Spray foil lined cookie sheet with Butter Pam. Space biscuits and flatten. Spray biscuits with Pam and sprinkle with basil. Peel and slice tomatoes and place a slice on each biscuit. Sprinkle tomatoes with Salad Supreme. Mix Monterey Jack/Colby cheese with mayonnaise. Put 1 tsp. on top of tomato and sprinkle heavily with parmesan cheese.

Bake at 350 degrees until biscuits are done (about 12 minutes). Do not let the biscuit get too brown. Do not be skimpy with spices.

Other Variations:

1. Place 6 raw shrimp on top of tomato before baking
2. Place 2 precooked slices of bacon on top of tomato
3. Place 2 asparagus spears on top of tomato
4. all of the above can be combined for a special tomato pie

THE MORE THE BETTER

Courtesy of Suzanne Cook and Company

Thank you Roseville Bed and Breakfast for a delicious Recipe!