



The Edible Garden

Recipe of the week: Get Out and Grill Weekend, June 19-20

BLT and Egg Pie

By: Sara Moulton, TV personality and cookbook author

Makes 6

Ingredients

Basic Butter Pastry (see recipe below)
1 pound small ripe tomatoes
Kosher salt
8 slices bacon
1 medium onion
3 large eggs
 $\frac{3}{4}$ cup whole milk
 $\frac{1}{2}$ cup mayonnaise
 $\frac{1}{4}$ tsp. freshly ground black pepper
Pinch of cayenne pepper
3 cups Boston lettuce leaves
Creamy Garlic Dressing (see recipe below) or store-bought dressing

Instructions

- Prepare the Basic Butter Pastry and set half aside while you make the filling. (Freeze the remaining half for another use.)
- Preheat the oven to 375°F. Slice the tomatoes $\frac{1}{4}$ inch thick and sprinkle the slices on both sides with 1 tsp. salt. Arrange them on a rack over a rimmed baking sheet to drain.
- Heat a large skillet over medium heat until hot. Add the bacon and cook for about 7 minutes, or until crisp. Meanwhile, thinly slice the onion (about 1 cup). Roll out the pastry between lightly floured sheets of plastic wrap to make an 11-inch round. Fit the round into a 9-inch pie plate. Fold the edges in; press firmly, forming a double-thick edge, and flute.
- Transfer the bacon to paper towels to drain. Remove all but 1 Tbsp. of the bacon fat from the skillet and reserve it for another use. Add the onion to the fat in the skillet and cook, stirring occasionally, until it begins to brown, about 5 minutes.
- Pat the tomatoes dry with paper towels. Layer half of the onion into the crust. Crumble half the bacon over the onion and top with half the tomatoes. Repeat the layering with the remaining onion, bacon, and tomatoes.
- Beat the eggs, milk, mayonnaise, $\frac{1}{2}$ tsp. salt, the black pepper, and cayenne in a small bowl to blend; pour the mixture over the tomato slices.

- Bake the pie until the filling is set in the center, about 35 minutes.
- While the pie is baking, break the lettuce into bite-size pieces. Prepare the dressing.
- To serve, cut the pie into 6 wedges, place each wedge on a serving plate, and top with about ½ cup greens drizzled with some of the dressing.

For the Basic Butter Pastry

Makes enough pastry for two 9-inch pie shells or 1 double-crust pie

Ingredients

2 cups unbleached all-purpose flour
 ½ tsp. table salt
 12 Tbsp. (1 ½ sticks) cold unsalted butter
 2 large egg yolks

Instructions

- Combine the flour and salt in the bowl of a food processor fitted with the chopping blade. Cut the butter into 1/8-inch-thick slices and add to the flour mixture. Pulse 10 to 12 times, until the mixture resembles coarse crumbs.
- Beat the yolks with 2 Tbsp. ice water and add to the mixture; pulse 4 to 5 times, until a crumble mixture forms. Press the mixture together to form a ball, adding more water, if necessary, to make it manageable.
- You can immediately roll out the dough between lightly floured sheets of plastic wrap or, if you have the time, chill the dough for 1 hour before rolling it out. That allows the gluten in the flour to relax, ensuring a tender crust.
- Use the pastry as directed in a recipe or divide it in half, shape it into balls, and flatten slightly. Wrap the flattened rounds tightly in freezer wrap and freeze until firm for later use. Use within 3 months.

Sweet Variation: Add ¼ cup sugar to the flour mixture and ½ to 1 tsp. pure vanilla or almond extract to the egg mixture.

Savory Variation: Add ½ tsp. dried basil, oregano, thyme, dill, or your favorite dried herb mixture to the flour mixture.

For the Creamy Garlic Dressing

Makes about 2/3 cup

Ingredients

2 Tbsp. sherry vinegar
 2 tsp. Dijon mustard
 ¼ tsp. kosher salt
 1/8 tsp. freshly ground black pepper
 1 garlic clove
 ¼ cup heavy cream or plain low-fat or full-fat Greek-style yogurt
 ¼ cup extra virgin olive oil

Instructions

- Whisk together the vinegar, mustard, salt, and pepper in a small bowl until the salt has dissolved. Press the garlic (about 1 tsp.) into the mixture. Gradually whisk in the cream and then the olive oil. Store in the refrigerator for a day or two.