

CHAPTER 2 EAT

Tomato Pie

Some books make finding a dish to try challenging, but not *Camino Ghosts*. There are great choices like grilled flounder, shrimp remoulade, and grilled grouper, but I like to try new foods in READ, and I found just the thing – tomato Pie.

I'd never even heard of such a thing, but after a quick Google search, I learned this is a classic Southern summer dish. It has layers of tomatoes, basil, green onions, and bacon in a pie crust. If you want it vegetarian, skip the bacon.

The key to the dish is ripe tomatoes and fresh basil. It is also important not to burn the pie crust. We're pairing it with an arugula salad and ice-cold Chablis.

Let's go!!!!

Ingredients:

- 1 (9-inch) deep dish pie crust
- 4 large tomatoes, sliced
- 1/4 pound bacon – cooked and chopped
- 4 green onions, thinly sliced
- 1/2 cup chopped fresh basil
- 1 teaspoon dried oregano
- 1/2 teaspoon garlic powder
- 1/2 teaspoon crushed red pepper
- 2 cups shredded Cheddar cheese
- Seasoned bread crumbs
- Arugula salad

Instructions:

1. Preheat the oven to 375 degrees Fahrenheit.
2. Pour yourself a generous glass of Chablis.
3. In alternating layers, fill the pie crust with tomatoes, bacon, green onions, basil, oregano, garlic powder, and red pepper.
4. Spread the cheese over the top of the pie. Cover loosely with aluminum foil.

5. Bake in the preheated oven for 30 minutes. Remove foil and continue baking for 25 more minutes. Watch to make sure the crust is not burning.
6. Serve pie warm with arugula salad and balsamic dressing.
7. Enjoy !!

Tips

Add some rotisserie chicken or cooked ground beef if you want some protein in the meal.

I could not find a ready-made pie crust, so I purchased a rolled pie crust and filled a square tin. This worked fine.

You can mix the cheese with mayonnaise and then spread it over the top, but I personally find that gross

CHAPTER 3

DRINK

Chablis

John Grisham's books almost always feature food and drinks inspired by the setting, which makes me think he might be a foodie. *Camino Ghosts* is set on the northeast coast of Florida, which is known for excellent Southern food. There were many options for Drinks, but ice-cold Chablis is mentioned as early and often. It also pairs well with our Tomato Pie.

Chablis is a Chardonnay-producing wine region in Burgundy, France. However, wine produced there has a different taste than most Chardonnays. It has higher acidity and is described as crisp and refreshing, with light-bodied flavors of citrus and pear.

Chablis is great for sipping with seafood, salads, and soft cheeses or just sitting on the porch. It should be chilled between 45 and 55 degrees Fahrenheit and served in a glass with a tall and slim design. Fill it about one-third full.

Keep calm and pour on!!