

THIS SEASON: WEEK BY WEEK

Ivy's Tomato Basil Pie

BY CRISS ROBERTS

Fort Madison's Martha Wolf, along with partner Sue Saunders, began selling baked goods off coffee tables in Sue's basement back in 1992. From there, they opened the Ivy Bake Shoppe a bakery and cafe in downtown Fort Madison. The cafe became a national fixture when reporters covering the Iowa presidential caucuses eight years ago came in for a snack. Wolf and Saunders have since branched out to West Burlington, where they have a second Ivy in the Shottenkirk Superstore, and Wolf has recently published her first cookbook, "The Ivy Bake Shoppe Cookbook."

But, some of Wolf's favorite recipes have just walked in the shop. Such is the story of her summer favorite, Tomato Basil Pie, when a regular customer gladly shared her family's recipe with the Ivy.

"This is a wonderful pie," Wolf says, "However it is made more wonderful at The Ivy, because we only make it seasonally with fresh basil and home-grown tomatoes." (The season runs from July through early October, if all goes well.) "And then people have to learn patience, and enjoy the winter and spring seasonal foods before the Tomato Basil Pie returns," Wolf says.



IVY'S TOMATO BASIL PIE

(serves 8)

- 1 ½ cups grated mozzarella cheese, divided
- 1 baked 9 inch pie crust
- 3 medium-size home-grown tomatoes, diced and drained
- 1 cup fresh basil leaves, loosely measured and ripped
- 1 -2 cloves of garlic, chopped fine or crushed
- ¾ cup mayonnaise
- ½ teaspoon black pepper
- ¼ cup freshly grated Parmesan cheese

Put ¾ cup mozzarella cheese on the bottom of the pie crust. Cover with tomatoes and layer the basil leaves. Mix garlic, mayonnaise, remaining mozzarella, black pepper and Parmesan cheese until well blended and spread on top of pie.

Bake at 350 degrees for 30 minutes or until cheese is golden. Serve warm or room temperature!

This Season: Week by Week is a regular recipe posting at www.EdibleIowa.com where some of Iowa's best chefs share their fresh, seasonal inspirations every Wednesday. Log on to www.EdibleIowa.com for the full recipe collection.

The Only Restaurant
with optional power steering

IVY BAKE SHOPPE & CAFE
West Burlington
Fort Madison

located inside

Shottenkirk

309 South Gear Avenue, West Burlington
Across from the Mall · Take US 34 to Exit 260 North