

Bourbon Pecan Pie #2

Servings: 8

Source: New York Times, Sunday, 12/14/03

Ingredients

- 3 Eggs, Lightly Beaten
- 1 cup Sugar
- ½ cup Light Corn Syrup
- ½ cup Dark Corn Syrup
- ⅓ cup Unsalted Butter, Melted
- 2 tablespoons Bourbon
- 1 teaspoon Vanilla
- ¼ teaspoon Salt
- 1 Unbaked 9-Inch Pie Shell
- 1¼ cups Chopped Pecans

Method

1. Preheat oven to 375°F. Mix together eggs, sugar, corn syrups, butter, bourbon, vanilla and salt until well blended.
2. Prick the sides and bottom of the pie shell with a fork at ½ inch intervals. Spread the pecans on the bottom and pour the mixture over them. Bake for 35 to 45 minutes, until just set around the edges but still slightly loose in the center. (It will continue to set as it cools.)
3. Place on a rack to cool slightly.