

# Bourbon Pecan Pie

Servings : 8

Amount	Measure	Ingredient - Preparation Method
3		eggs - lightly beaten
1	cup	sugar
1/2	cup	light corn syrup
1/2	cup	dark corn syrup
1/3	cup	butter - melted
2	tablespoons	bourbon
1	teaspoon	vanilla extract
1/4	teaspoon	salt
1		unbaked 9 inch pie shell
1 1/4	cups	pecans - coarsely chopped

Preheat oven to 375. Mix together eggs, sugar, corn syrups, butter, bourbon, vanilla and salt until well blended.

Prick the sides and bottom of the pie shell with a fork at 1/2" intervals. Spread pecans on bottom and pour mixture over them. Bake for 35-45 minutes, until just set at edges but slightly loose in middle.

Place on a rack to cool.

Description: "pie"