

## Pecan Bourbon Pie

*Yield: 8 servings.*

- 1 unbaked refrigerated pie crust**
- 4 eggs, lightly beaten**
- 1 cup granulated sugar**
- ½ cup light corn syrup**
- ½ cup dark corn syrup**
- ⅓ cup unsalted butter, melted**
- 4 tablespoons bourbon**
- 1 teaspoon vanilla extract**
- 1 teaspoon salt**
- 1 cup coarsely chopped pecans**
- ½ cup pecan halves**

Preheat oven to 375°. Place pie crust in pie pan and crimp the edges to form a decorative edge. 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. Spread the chopped pecans on the bottom and pour the egg mixture over them. Place pecan halves on top of egg mixture, forming a circle inside the edge of the pie crust.

Bake for 35 to 45 minutes, until just set around the edges but still slightly loose in the center. Place on a rack to cool slightly.

