

Bourbon Pecan Pie

This is a simple, yet delicious pecan pie recipe. Using a high-quality bourbon is the key to success for this slice of heaven.

Ingredients:

1 Cup	Sugar
3 Tbsp.	Melted Butter
½ Cup	Dark Corn Syrup
3	Large Eggs Beaten
2 Cups	Pecans (halves and pieces)
1 1/2 Tbsp.	High Quality Bourbon
1	Unbaked Pie Crust



Directions:

Preheat oven to 375° F. Mix the sugar, butter, corn syrup, eggs, and bourbon. Once they are fully incorporated, fold in the pecans. Transfer mixture to unbaked pie crust. Place pie dish on a cookie sheet to catch any spillage that may occur during baking. Bake at 375° F for the first 10 minutes then 350° F for additional 35 - 45 minutes or until the middle is set. Cool completely and serve with whipped cream or your favorite vanilla ice cream!

