

BOURBON PECAN PIE

SERVES 6-8 Adapted from Foster's Market

INGREDIENTS

4 lg eggs
1 cup sugar
2 tbsp butter, melted
1 cup dark corn syrup
2 tbsp bourbon
1 tsp vanilla extract
1 cup semi-sweet chocolate chips
2 cups coarsely chopped pecans
1 pie crust

In a medium bowl, mix together eggs, sugar, butter, corn syrup, bourbon, and vanilla. Stir to blend thoroughly. Add chocolate chips and pecans.

Place pie crust in 9-inch pie dish. Transfer egg mixture to pie crust. Bake at 350° for 1 hr until pie is firm around the edges and slightly loose in the center.

Cool the pie completely before serving.