

Pecan pie

Crust

- 1 C. All Purposes flour
- ½ tsp. salt
- 1/3 C. butter/shortening
- 2 to 3 tsp. water(ice cold)

1. Combine the flour, salt and butter in a mixing bowl with the paddle attachment. Mix until grainy.
2. Add water slowly until combined.
3. Let the dough rest for 30 min in the refrigerator.

Filling

- 2 sticks Butter (8 oz.)
- 2 C. Light Brown Sugar
- 2 C. Dark Corn Syrup
- 6 ea. Eggs
- ¼ C. Bourbon
- 3 C. Pecans

1. Bring sugar, corn syrup and butter to a boil.
2. Temper into whisked whole eggs.
3. Strain through a fine sieve.
4. Quickly stir in bourbon.

Assembly

1. Roll out pie dough.
2. Put the pecans into pie crust and pour the filling over.
3. Bake 350°F for 30 minutes.