

BOURBON PECAN PIE

INGREDIENTS.

Basic Pie Crust

1 1/4 cups packed light brown sugar
3/4 cup light corn syrup
4 tablespoons unsalted butter
5 tablespoons aged Kentucky bourbon
1/2 teaspoon fine sea salt

3 large eggs

1 tablespoon pure vanilla extract, preferably Bourbon vanilla

Scant 2 cups jumbo pecan halves (about 7 ounces)

Whipped cream or vanilla ice cream, for serving

METHOD.

Roll out the dough on a floured surface to a thickness of about 3/8 inch. Line a 9-inch pie dish with the dough, bringing it fully up the sides. Trim off any excess dough and crimp the edge. Place the pie dish in the refrigerator to allow the dough to firm up.

Preheat the oven to 325 degrees F.

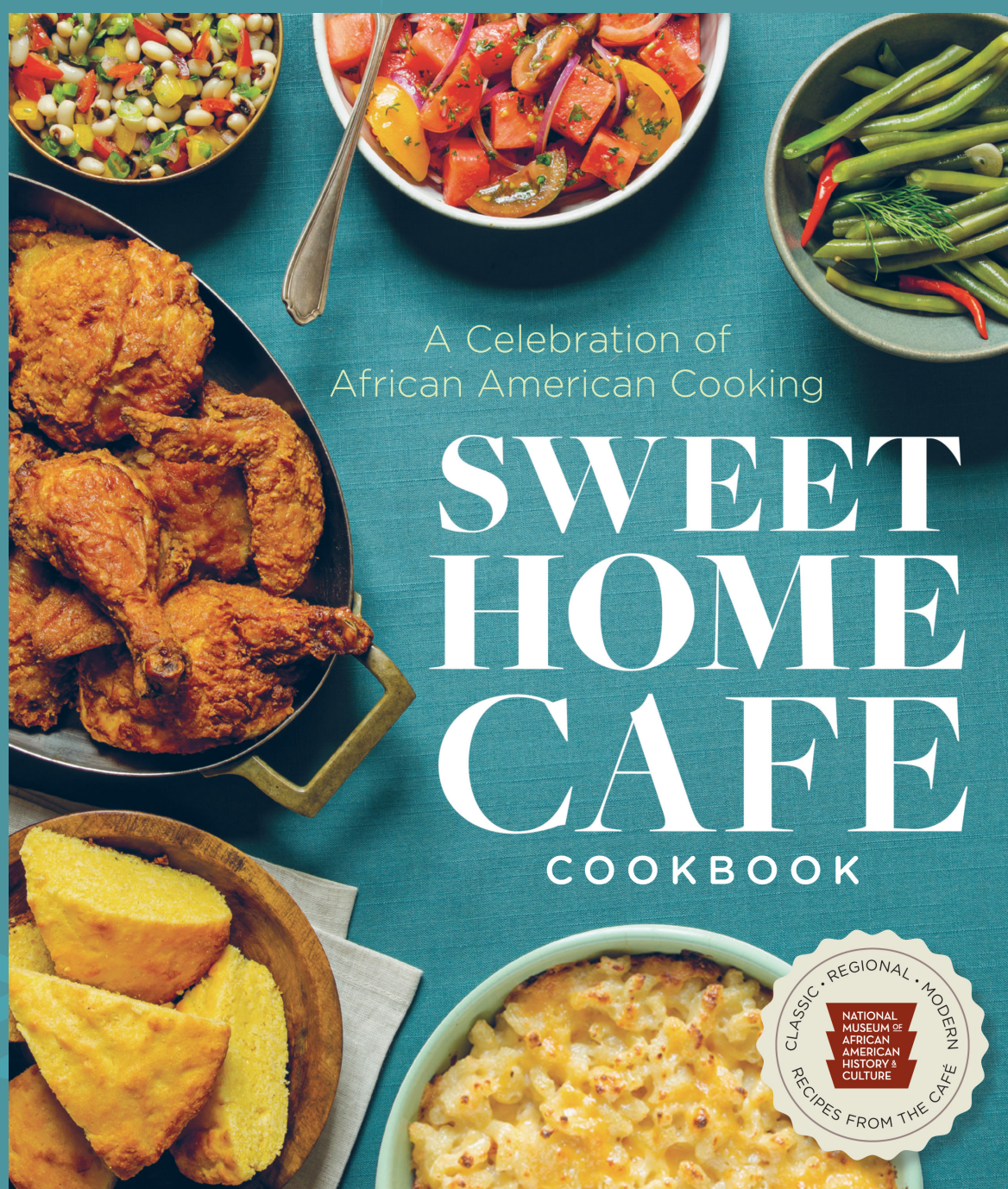
Combine the sugar, corn syrup, butter, bourbon, and salt in a saucepan and bring to a boil over medium heat, stirring to dissolve the sugar. Reduce to a simmer and cook for 2 minutes. Remove from the heat and let the mixture cool to lukewarm.

In a medium bowl, whisk the eggs and vanilla together and then add the cooled bourbon syrup mixture. Continue whisking until fully incorporated.

Place the pecans in a single layer on a baking sheet lined with parchment paper and bake for 5 minutes. Be careful not to let them burn. This will give the pecans a toasted flavor. Allow to cool.

Raise the oven temperature to 375 degrees F, and continue to bake for about 40 minutes, until set. Remove from the oven and place on a wire rack to cool completely.

Serve each slice with whipped cream or a scoop of ice cream.



Chef's Note - For best results, use only pure vanilla extract and the best aged bourbon.