

Utterly Deadly Southern Pecan Pie

Ingredients

1 cup sugar
1 1/2 cups corn syrup (I use 1/2 dark and 1/2 light)
4 eggs
1/4 cup butter
1 1/2 teaspoons vanilla
1 1/2 cups pecans, coarsely broken
1 unbaked deep dish pie shell

Directions

In saucepan boil sugar and corn syrup together for 2 to 3 minutes; set aside to cool slightly.

In large bowl beat eggs lightly and very slowly pour the syrup mixture into the eggs, stirring constantly.

At this point I like to strain the mixture to make sure it's smooth and lump free.

Stir in butter, vanilla, and pecans and pour into crust.

Bake in a 350°F oven for about 45 to 60 minutes or until set.

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