

Bourbon Pecan Pie

Mrs. Claude Platte

River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

Servings: 8

1 nine- or ten-inch pie crust
1 1/4 cups pecan halves
1/3 cup bourbon
1 cup packed brown sugar
2 tablespoons flour
1 tablespoon margarine, softened
1 cup dark corn syrup
3 eggs, beaten
1/4 teaspoon salt

Preheat the oven to 325 degrees.

Place the pie shell into a nine- or ten-inch pie plate.

In a bowl, toss the pecans and bourbon until the pecans are coated. Let stand for one hour or until most of the bourbon is absorbed.

In a bowl, mix the brown sugar and the flour. Beat in the margarine until creamy. Beat in the corn syrup, eggs and salt. Stir in the pecans and bourbon. Pour into the pie shell. Cover the edge with a 1/2-inch aluminum foil strip to prevent excessive browning.

Bake for 40 minutes or until done. Remove the foil for the last 15 minutes.

Per Serving (excluding unknown items): 402 Calories; 15g Fat (33.1% calories from fat); 4g Protein; 63g Carbohydrate; 1g Dietary Fiber; 80mg Cholesterol; 184mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 2 1/2 Fat; 4 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	402	Vitamin B6 (mg):	.1mg
% Calories from Fat:	33.1%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	63.0%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	3.9%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	15g	Folacin (mcg):	16mcg

Saturated Fat (g): 2g
Monounsaturated Fat (g): 8g
Polyunsaturated Fat (g): 4g
Cholesterol (mg): 80mg
Carbohydrate (g): 63g
Dietary Fiber (g): 1g
Protein (g): 4g
Sodium (mg): 184mg
Potassium (mg): 207mg
Calcium (mg): 48mg
Iron (mg): 1mg
Zinc (mg): 1mg
Vitamin C (mg): trace
Vitamin A (i.u.): 176IU
Vitamin A (r.e.): 42 1/2RE

Niacin (mg): trace
Caffeine (mg): 0mg
Alcohol (kcal): 23
% Refuse: n n%

Food Exchanges

Grain (Starch): 1/2
Lean Meat: 1/2
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 2 1/2
Other Carbohydrates: 4

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 402 **Calories from Fat:** 133

% Daily Values*

Total Fat	15g	23%
Saturated Fat	2g	9%
Cholesterol	80mg	27%
Sodium	184mg	8%
Total Carbohydrates	63g	21%
Dietary Fiber	1g	5%
Protein	4g	
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Vitamin A		4%
Vitamin C		1%
Calcium		5%
Iron		8%

* Percent Daily Values are based on a 2000 calorie diet.