

Pecan Bourbon Pie

Lydia Duffney

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

CRUST

1 1/4 cups flour
4 tablespoons chilled Crisco
2 tablespoons unsalted butter
1/4 teaspoon salt
1 teaspoon sugar
3 tablespoons ice water

FILLING

4 eggs
2 tablespoons butter, melted
1 1/2 cups pecans
2 cups dark corn syrup
2 tablespoons bourbon

Preheat the oven to 400 degrees.

For the crust: In a bowl, combine the flour, Crisco, butter, salt, sugar and ice water. Mix well. Form the dough into a ball. Wrap the ball in plastic wrap and refrigerate for 30 to 60 minutes.

Place on a floured surface and roll into a 9-1/2 inch circle. Place the dough into a lightly greased nine-inch pie plate. Trim and flute the edge. Line the pastry with foil and pecans. Bake for 8 minutes.

Place the eggs into a large bowl and beat for about 30 seconds. Slowly add the syrup, beating well until combined with the eggs. Beat in the butter and bourbon. Stir in the pecans. Pour the mixture into the shell.

Bake for 35 to 40 minutes.

Per Serving (excluding unknown items): 4287 Calories; 177g Fat (35.9% calories from fat); 54g Protein; 657g Carbohydrate; 17g Dietary Fiber; 972mg Cholesterol; 2073mg Sodium. Exchanges: 9 1/2 Grain(Starch); 4 Lean Meat; 32 Fat; 33 Other Carbohydrates.