

Chocolate Bourbon Pecan Pie (Jean K)

Prepare pie shell. Preheat oven to 350. Arrange 1-1/2 cups of pecan halves on the bottom of the raw pie crust. In a small saucepan melt ¼ cup butter and 3 squares of baking chocolate over low heat and stir. Remove from heat and cool while preparing the rest of the pie.

3 eggs (lightly beaten). ...

1 cup sugar

¾ cup dark Karo

¼ tsp salt

1 tsp vanilla

3 Tbsp of bourbon (I used Southern Comfort just because I had some)

Mix together from top to bottom the list of ingredients until well blended. Add chocolate/butter mixture and stir. Pour over pecans and bake for about 45 minutes or just until a knife inserted in the bottom comes out mostly clean.