



Recipes



Bourbon adds extra richness to this pie

Bourbon Pecan Pie

Makes 4 pies

- 12 oz. butter OR margarine, softened
- 2 lbs. brown sugar
- 21 oz. fresh OR frozen whole eggs
- 24 fl. oz. Karo® Dark Corn Syrup
- 1/4 cup Argo® Corn Starch
- 2 fl. oz. bourbon
- 1-1/2 Tbsp. Durkee® Pure Vanilla Extract
- 2 lbs. pecan halves
- 4 (9-inch) unbaked OR frozen deep dish pie crusts

Cream butter and brown sugar in large mixer bowl. Add eggs, corn syrup, corn starch, bourbon and vanilla. Beat until well mixed.

Portion 4 oz. pecans into each pie crust. Evenly divide filling into pie crusts. Top each pie with 4 oz. pecans.

Bake at 350°F for 55 to 65 minutes or until center appears barely set. Cool to room temperature on wire rack. Refrigerate until ready to serve.