

Chocolate Bourbon Pecan Pie

1 (9") pie shell
1 cup white sugar
1 cup light corn syrup
1/2 cup butter
4 eggs, beaten
1/4 cup bourbon
1 tsp. vanilla extract
1/4 tsp. salt
6 ozs. semisweet chocolate chips
1 cup chopped pecans



In small saucepan combine sugar, corn syrup, and butter. Cook over medium heat, stirring constantly, until butter melts and sugar dissolves. Cool slightly. In large bowl combine eggs, bourbon, vanilla, and salt. Mix well. Slowly pour sugar mixture into egg mixture, whisking constantly. Stir in chocolate chips and pecans. Pour mixture into pie shell. Bake in preheated 325F oven for 50-55 minutes or until set and golden brown.

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