

Kentucky Derby Pie

- 1 recipe for single-crust pie
- 3 slightly beaten eggs
- $\frac{3}{4}$ c light colored corn syrup
- 3 Tbsp. granulated sugar
- 3 Tbsp brown sugar
- 3 Tbsp. butter softened
- 1 tsp vanilla
- $\frac{1}{8}$ tsp salt
- $\frac{1}{2}$ cup finely chopped pecans
- $\frac{1}{3}$ cup bourbon
- 1 6oz. pkg semisweet choc pieces
- $1\frac{1}{2}$ cups pecan halves

Prepare pie pastry. Line
9" pie plate. *Do not prick
pastry.

For filling: eggs, corn syrup,
granulated sugar, brown sugar,
butter, vanilla and salt.

(over) mix well. Stir in chopped pecans
+ bourbon

Pat chocolate pieces lightly
onto bottom of pastry shell, Pour
filling a-top chocolate pieces.
Arrange pear halves atop
filling.

Bake in a 350° oven about
1 hour or till a knife inserted
near the center comes out clean

Cover edges of pie loosely with
foil the last 30 minutes
to prevent overbrowning

Serves 10