

Southern Pecan Pie

Steve Gordon – www.tasteofsouthern.com

Ingredients:

2/3 cup Dark Brown Sugar
1/3 cup Karo Corn Syrup, light or dark
2 Tablespoons Milk
1 heaping Tablespoon Corn Meal
2 Eggs
Dash of Salt
1 teaspoon Vanilla Extract
1 cup Pecan meats, chopped
3 Tablespoons melted Butter

Instructions:

In a medium mixing bowl, add the following...

Add brown sugar.

Add corn syrup.

Add milk.

Add corn meal.

Add the beaten eggs.

Add salt.

Mix all ingredients well, making sure the eggs are fully incorporated and smooth.

Add vanilla extract.

Add pecans.

Add melted butter.

Stir well.

Pour the filling into the pie plate.

Place the pie on a baking sheet before placing in oven.

Bake at 350° for 30 to 45 minutes, or until pie reaches internal temp of 200°F.

If the edges of the crust begin to burn, cover edges with aluminum foil or a pie shield.

Tap the center of the pie lightly, it should spring back if done.

A wooden toothpick inserted into the center will pull out clean if the pie is done.

Remove pie from oven, set on a cooling rack, and let cool for at least three hours.

Slice when cool, serve and Enjoy!

TIP: For easy cleanup, spray measuring cup with cooking spray before adding corn syrup.