

# Southern Comfort Pecan Pie

**Yield:** 8-10 servings

## **Ingredients:**

2 eggs slightly beaten

1/4 cup Karo dark corn syrup

3/4 cup sugar

4 tsp cornstarch

8 Tbsp (1 stick) butter

6 oz. semi-sweet chocolate chips

1/2 cup Southern Comfort

8-10 oz. pecan halves

One 9-inch pie crust, unbaked (You can make your own pie shell or you can hit your grocer's freezer and grab the Sara Lee variety.)

## **Preparation:**

Preheat oven to 350° Fahrenheit.

Whisk together the eggs and Karo syrup. Combine the sugar and cornstarch and add it to the egg mixture, then mix it well. Then set this mixture aside.

Now melt the butter and chocolate (30 seconds in the microwave usually does the trick). Let it cool a minute or so, then stir in the Southern Comfort.

Then add the chocolate-butter-liquor mixture in to the sugary-egg batter and stir until well blended. Pour this batter into the unbaked pie shell.

Now add the pecan halves. You can do this in one of two ways. You can pour the pecans onto the batter, and press them in until they're mostly sunken in. Or if you're more of a perfectionist, separate the biggest unbroken halves, saving them. Sink the smaller and broken ones into the batter completely. Now arrange the nicer ones on top, floating on the batter; first forming a ring around the edge, then making a nice star burst pattern in the center.

Bake pie at 350°F for one hour or until it's done, whichever comes first (pecans should be well browned but not burnt). Bonus tip: If your oven tends to cook the bottom of pies faster than the top, try putting the pie pan on a cookie sheet.

Cool the finished pie on a wire rack for at least 30 minutes.

## **Serving Suggestions:**

Top with Vanilla or Cinnamon Ice Cream or

Top with Whip Cream or

Serve it naked. (**The pie - not you!!!**)