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Southern Pecan Pie

- 1 Cup sugar
- 1 1/2 Cups corn syrup (I use 1/2 dark and 1/2 light)
- 4 Eggs
- 1/4 Cup butter
- 1 1/2 Tsp vanilla
- 1 1/2 Cups pecans, coarsely broken
- 1 Unbaked deep dish pie shell

- 1) In saucepan boil sugar and corn syrup together for 2 to 3 minutes; set aside to cool slightly.
- 2) In large bowl beat eggs lightly and very slowly pour the syrup mixture into the eggs, stirring constantly.
- 3) At this point I like to strain the mixture to make sure it's smooth and lump free.
- 4) Stir in butter, vanilla, and pecans and pour into crust.
- 5) Bake in a 350°F oven for about 45 to 60 minutes or until set.

Makes 8 Servings

