

Bourbon Maple Pecan Pie

This take on the classic Pecan Pie has been a favorite of my family's holiday gatherings for years now. The crust has an added sweetness that is not normally found in most pies, Enjoy!

INGREDIENTS:

3 Cups all-purpose Flour	¾ cup white sugar
1 tsp Salt	½ cup real maple syrup
1 tsp Sugar	½ cup light corn syrup
1 cup Butter or Shortening	½ cup dark corn syrup
1/3 cup ice water	2½ tsps vanilla extract
1 tbsp distilled white vinegar	¼ tsp salt
1 egg, beaten	1¼ cups chopped pecans
1 egg white	1/3 cup butter, melted
4 eggs, beaten	2 tsps maple syrup
¼ cup fine bourbon whiskey	¼ cup brown sugar

DIRECTIONS:

Crust: Sift together flour, 1 teaspoon salt, and 1 teaspoon sugar into mixing bowl. Cut in butter or shortening with a pastry blender until mixture resembles cornmeal. Combine water, vinegar and 1 egg, mix well. Add this liquid 1 teaspoon at a time, sprinkling over flour mixture and tossing with a fork to form soft dough. Shape into ball and refrigerate 3 to 24 hours, extra pastry may be frozen for later use.

Preheat oven to 350.

Roll out pastry to approx ¼ inch thick, line pie plate, cut off excess. Brush inside of unbaked pie shell with slightly beaten egg white.

Mix ¾ cup sugar, syrups, vanilla and salt with 4 beaten eggs until blended.

In a small skillet melt butter, and brown sugar, heat until it makes a smooth liquid. S-L-O-W-L-Y add the bourbon. Stir well then use a lighter to ignite the goo in the skillet. Note, this will produce an almost invisible blue flame while the alcohol from the bourbon burns off. Lightly jiggle the skillet until all the flames have gone out. Add pecans and stir, keep heating until the mixture reduces to half or so. Slowly combine with the Sugar, Syrups, and egg mixture, stirring constantly (don't combine too quickly or you will scramble the eggs). Once mixed well, pour into pie shell.

Bake for 45 to 55 minutes or until the center is set. Remove from oven and brush top with maple syrup.

Note: The caloric content could not be calculated due to the cook finishing off the bourbon!