



Gammy's Chocolate Bourbon Pecan Pie

Ingredients:

1/3 cup butter
2/3 cup sugar
3/4 cup light corn syrup
1/4 cup brown sugar
3 eggs
3 T bourbon
1/4 t. vanilla
Dash of Salt
1 cup chopped pecans
1/3 cup chocolate morsels
1/2 cup whole pecans
9" unbaked Pie Shell

**Directions:**

Preheat oven to 350°F.

Melt butter, set aside. In a small saucepan, combine sugars and syrup. Cook over medium low heat, stirring constantly, until dissolved. Cool slightly. In a large bowl combine eggs, bourbon, vanilla and salt. Mix well. *Temper egg mixture. Pour egg mixture into remaining sugar mixture and mix well. Stir in chopped pecans and chocolate morsels. Pour into unbaked pie shell. Drizzle melted butter over pecan mixture. Arrange pecan halves on top. Bake 50-55 minutes or until knife inserted 1 inch from the edge comes out clean. Cool and serve.

**Note: To Temper, pour a little of the warm sugar mixture into the egg mixture while whisking vigorously. This prevents the hot or warm mixture from cooking/scrambling the eggs.*