



Agave Nectar Bourbon Pecan Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

1 9" deep dish pie crust - chilled

3 Large eggs

1/2 cup granulated sugar

1/2 cup dark brown sugar (packed)

1/2 cup Agave Nectar (amber)

2 tbs. Bourbon (Jack Daniels)

1 tbs. unsalted butter (softened)

2 cups pecans (chopped)

1 cup pecans (halves)

Instructions

Preheat oven to 350 degrees.

Mix all ingredients together, except pecans, until combined. Mix in chopped pecans. Pour into chilled pie crust. Arrange pecan halves onto on mixture (in a nice pretty design - *if it looks better it tastes better* ;-). Bake pie 50 to 60 minutes. Turn oven off and let sit 10 to 15 minutes. Remove from oven and let cool completely.

Eat. The flavor of the pie is not as sweet as regular pecan pie made with corn syrup. The pie has a more depth of flavor: a combination of caramel, honey & molasses. This is a very nutty pie, as a pecan pie should be: hence the name; not a pie of gooey, gloopyness that happen to many pecan pies when people are chintzy on the pecans.