Chocolate Bourbon Pecan Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

- 6 tbsp (3/4 stick) butter
- 1 cup dark brown sugar
- 1/2 tsp salt

- 3/4 cup corn syrup
- 3 eggs
- 1 oz bourbon
- 1 cup chocolate chips
- 2 cups pecan halves
- 1 9-inch pie crust

Instructions

This is a recipe I keep coming back to, even though I haven't had a fully written one. A friend of mine from the American South has sent me two separate recipes, and since she's been making this pie since she was a fetus she invariably left out what she felt were obvious steps. So I am taking it upon myself to fully quantify this recipe here and now.

1. Toast the pecan halves in a 350 degree oven, tossing every five minutes or so. It'll probably take about 15. Move half of the toasted pecans to a bowl, and coarsely chop the other half.

2. Melt the butter in a heavy saucepan over low heat. Add the brown sugar and salt and stir until everything is just combined. Add the corn syrup and stir until

smooth.

3. Beat the eggs in a separate bowl off the heat. Temper in the syrup a little at the time, then return the mixture to the pan on the heat and stir just until it's hot through and glossy. Add the bourbon and the chocolate chips and mix until everything is melted and combined. Stir in the chopped pecans. Let this cool for about 15 minutes.

4. Pour the mixture into the pie crust. Top with the reserved pecan halves, as decoratively as you like. Bake at 350 degrees for 50-60 minutes. Allow to fully cool to room temperature before serving.