

Tasty Recipes for You to Try



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Pecan Pie

Shared by:
Glenn Fesmire

Ingredients:

- 1/4 C. butter or margarine
- 1 C. dark corn syrup
- 1/2 C. sugar
- 3 eggs
- 1 tsp. vanilla
- 1 C. pecan halves
- 1 9-inch deep dish pie crust

Directions:

1. Preheat oven to 350°. Carefully melt butter or margarine in the microwave and pour into a large bowl.
2. With a wire whisk, beat in syrup, sugar, eggs and vanilla until blended.
3. Arrange pecan halves in a single layer on the bottom of the pie crust.
4. Pour egg mixture over the pecans and put in oven. *Tip: to keep the edges of the pie crust from getting too dark, crimp strips of aluminum foil around the pie crust edges before baking.
5. Bake for 1 hour or until a knife inserted 1 inch deep in the pie comes out clean.
6. Cool on a wire rack. As an option, serve with a dollop of whipped topping or a scoop of vanilla ice cream.