

Pecan Pie - Aunt Eleanor (Cline Gammon) with Steve Long alterations

3 eggs
1/2 cup sugar
1/2 teaspoon salt
4 tablespoons butter melted
1 cup dark corn syrup
1 cup pecan halves
1 teaspoon vanilla
1 pre-made pie crust

Cook sugar and syrup until it thickens. Beat eggs well and add hot syrup slowly, continue to beat then add butter, vanilla, salt and nuts. Put into pre-made pie crust. Bake at 450 for 10 minutes and then decrease heat to 300 for additional 35 minutes [STEVE IS NOT INCLINED TO DO THIS BAKING APPROACH, INSTEAD OPTING FOR 40-50 MINUTES AT 350.]

Check by moving it to see when there is not much jiggling (according to Aunt Ellie).

HINT: For less dark crust, consider putting foil on crust at edges for the first 20 minutes or so.

For 1 cup of dark corn syrup, you can substitute one of the following: 1) 3/4 cup light corn syrup plus 1/4 molasses; 2) 1 cup honey; 3) 1 1/4 cups packed brown sugar dissolved in 1/4 cup hot water or other liquid used in the recipe.