USDA Secretary Rollins | Pecan Pie



Brooke L. Rollins
Secretary of Agriculture

Makes: 8 servings

Ingredients



- 1 cup sugar
- 1 cup dark corn syrup
- ¼ cup butter
- 1 teaspoon vanilla
- ? teaspoon salt
- 3 eggs
- ½ cup chopped pecans
- 1 pie shell, unbaked
- whole pecans for topping (about 1 cup)

Directions

1. Preheat oven to 350°F.
2. In a saucepan, combine the sugar, corn syrup, and butter. Bring to boil. Cool slightly.
3. Add vanilla and salt.
4. In a bowl, beat eggs slightly. Then add the sugar/butter mixture slowly to the eggs, while stirring.
5. Add chopped pecans. Pour mixture into unbaked pie shell.
6. Float whole pecans to cover the top of the pie.
7. Bake for 40 minutes. Reduce heat to 225°F and bake for 15 more minutes.
8. Cool and serve.

Recipe from: Brooke L. Rollins, Secretary, U.S. Department of Agriculture.

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