

Grandma's Pecan Pie

Grandma's Recipe

½ cup dark Karo	1 tsp. vanilla
½ cup white Karo	1 cup pecans
1 cup sugar	1 Tbsp. flour
3 eggs, beaten	¼ tsp. salt
2 Tbsp. butter, melted	1 unbaked pie crust

Mix all ingredients and pour into pie shell. Bake at 400° for 15 minutes; then reduce heat to 350° and bake for 35 minutes.

Best Pecan Pie

Stacy Lundy

½ cup real butter	1 tsp. vanilla extract
1 cup sugar	¼ tsp. salt
1 cup light corn syrup	1 9-inch pie shell
4 eggs, beaten	1 ¼ cup pecan halves

Combine butter, sugar, and corn syrup in saucepan, and cook over low heat, stirring constantly, until sugar dissolves. Let cool slightly. Add eggs, vanilla, and salt to mixture. Mix well. Pour filling into unbaked pie crust and top with pecan halves. Bake at 325° for 50 to 55 minutes or until pecans look nice and toasty.