



New Year's Eve Family Favorite

President's Pecan Pie

1 cup sugar

½ stick butter (unsalted and melted)

1 tsp salt

1 tsp real vanilla extract

1 cup +3 Tbsp dark corn syrup

4 large eggs, beaten

1-2 cups pecan halves

10" pie crust (Recipe on reverse)

Combine sugar, butter, salt and vanilla, and mix together. Add corn syrup and blend until just combined. Add eggs and blend till mixture is smooth. Place pecan halves on the bottom of the pie crust. Pour filling over the pecans. (Pecans will float to the top.) Bake at 325° until filling is set, about 55-75 minutes. Let cool. Serve warm with vanilla ice cream or whipped cream. (Makes one pie.)

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Laura Bush