

# “Georgia Jack” Pecan Pie

*Recipe provided by Rutland Farms in Tifton, GA*

## Ingredients

1 refrigerated pie crust	1/4 cup bourbon or water
1.5 cups chopped Rutland Farms pecans	4 large eggs
1 cup semisweet chocolate morsels	1/4 cup butter
1 cup dark or light corn syrup	2 teaspoons cornmeal
3/4 cup granulated sugar	2 teaspoons vanilla extract
1/2 cup firmly packed brown sugar	1/2 teaspoon salt

## Preparation

Fit pie crust into a 9-inch deep-dish pie plate according to package directions; fold edges under, and crimp. Sprinkle pecans and chocolate evenly onto bottom of pie crust; set aside. Combine corn syrup and next 3 ingredients in a large saucepan, and bring to a boil over medium heat. Cook, stirring constantly, 3 minutes. Remove from heat. Whisk together eggs and next 4 ingredients. Gradually whisk about one-fourth hot mixture into egg mixture; add to remaining hot mixture, whisking constantly. Pour filling into prepared pie crust. Bake at 325° for 55 minutes or until set; cool on wire rack.