



## Georgia Pecan Pie

Here's what's cookin':

Recipe from: Jean Shane

3 eggs (lightly beaten)

$\frac{3}{4}$  c. dk. corn syrup

$\frac{3}{4}$  c. sugar

$\frac{1}{4}$  tsp. salt

$2\frac{1}{2}$  tsp vanilla

1 cup chopped pecans

1 unbaked 10" pie shell

3 Tab. melted butter

Combine beaten eggs and syrup. Mix well with hand whisk. Add sugar and mix thoroughly. Serves:  
(over)

Meanwhile spread pecans evenly  
on bottom of pie shell. Stir in  
melted butter into syrup mixture,  
pour over pecans. Be sure all  
pecans rise to top. Bake at  $350^{\circ}$   
for 35-40 minutes or until  
center is firm