

# Porter Thanksgiving



Time In: \_\_\_\_\_

Time Out: \_\_\_\_\_

On Buffet: \_\_\_\_\_

## Pecan Pie

*Makes 1 Pie*

### INGREDIENTS

- 1 unbaked Pie Shell.....
- ½ tablespoons Corn Starch.....
- 3 large Eggs .....
- 2 tablespoons Land of Lakes Butter.....
- 1 teaspoon Vanilla.....
- 1 cup Brown Sugar.....
- 1 ½ cup Pecans Halves.....
- ½ cup Milnot.....
- 1 cup Dark Corn Syrup.....
- 1 teaspoon Salt.....

### PREPARATION

- Bake Pecans first at 300° for 10 minutes before putting into pie mixture, cool pecans.
- In a medium bowl, gently beat Eggs. Stir in Sugar and Corn Starch, then the Syrup, melted Land of Lakes Butter and Vanilla.
- Fold in Pecans. Pour mixture into pie shell. Bake for 50 to 60 minutes; knife inserted in center of pie should come out clean.

Bake at 350° for 50 minutes.