

Steve's Pecan Pie

Anne Byrn/Between the Layers

Steve orders his pecans each year from [Atwell Pecans](#) in Wrens, GA, I'm a big fan of [Schermer Pecans](#) of Thomasville, GA. He calls for 1 cup pecan halves, but I try to sneak in a few more and have added 1 1/2 cups successfully to his recipe. He bakes the pies in advance just to check that off his list but also to make slicing easier. Steve has even found his favorite pastry solution: Frozen Pillsbury pie crust sheets he thaws and places into his pans. " Even if Emeril or Julia Child want us to make our own, I'd rather be golfing than making pie dough."

Makes 8 servings

1 9-inch pie crust

Filling:

1 cup sugar

1/2 cup dark corn syrup

4 tablespoons salted butter, melted and cooled

3 large eggs

1 teaspoon vanilla extract

1/8 teaspoon salt

1 to 1 1/2 cups pecan halves

1. Place the pie crust in your pie pan, and crimp the edges or just press down on the edges of the crust with a fork to form decorative lines. Preheat the oven to 350 degrees F. Prick the crust with a fork to allow steam to escape while the pie cooks. Place the pie pan in the fridge while you make the filling.
2. For the filling, place the sugar, corn syrup, melted butter, eggs, vanilla, and salt in a large mixing bowl and whisk to combine well. Fold the pecan halves into the filling mixture.
3. Remove the pie pan with unbaked pie crust from the fridge. Pour in the filling, and arrange the pecan halves on top so the rounded sides are up. Place the pan in the oven, and bake until deeply golden brown and the pie no longer jiggles when you shake the pan, about 30 to 45 minutes, depending on your oven. (If needed, shield the crust with a piece of aluminum foil to prevent over browning.)
4. Remove the pan from the oven, and let the pie cool at least 1 hour before slicing. If possible, bake a day in advance and keep lightly covered at room temperature.

