

Chocolate Bourbon Pecan Pie

Note: this recipe makes two pies.

- 4 cups chopped pecans
- 12 tablespoons unsalted butter
- 1 10 oz. bag Ghiardelli 60% bittersweet chips
- 6 large eggs
- 2 cups packed dark brown sugar
- 1 1/2 cups light corn syrup
- 2 tablespoons real vanilla extract
- 4 tablespoons bourbon
- 2 drops orange oil
- 1 teaspoon salt
- 2 9" deep-dish pie shells (must be deep-dish)

Melt butter in double boiler over low-medium heat, then turn off heat. Add chocolate chips to the butter and let sit until chocolate is melted, then mix with spatula until fully blended.

Position rack in center of the oven. Preheat the oven to 350 degrees.

Spread chopped pecans on a cookie sheet and toast in oven, stirring occasionally, until fragrant (10-15 minutes).

In a large mixing bowl, beat eggs until frothy, then blend in sugar, syrup, vanilla, bourbon, orange oil, and salt. Finally, blend in the butter and chocolate mixture.

Warm the pie shells in the oven for about 5 minutes, then remove from oven and fill each warm shell with half of the toasted chopped pecans, then slowly pour the filling over them.

Bake pies at 350 until the edges are firm and the center seems set but jiggly, like gelatin, approximately 1 hour.

Transfer pies to a rack and let cool completely, about 4 hours.