SOUTHERN PECAN PIE

3/4 cup light corn syrup 2/3 cup granulated sugar 1 cup pecan halves 3 large eggs, beaten

2 tablespoons butter, melted 1 teaspoon vanilla extract 1/8 teaspoon salt 1 (9-inch) unbaked pie crust



Preheat the oven to 400°F. Combine corn syrup, sugar, beaten eggs, melted butter, vanilla and salt in a large bowl; mix well. Stir in pecan halves. Pour into prepared pie crust and bake for 10 minutes. Lower oven temperature to 350°F and bake an additional 35 minutes, or until a knife comes out clean when inserted into the center of pie. Cool before slicing.

