

NONO PECAN PIE

SERVES 8

INGREDIENTS

2 1/2 cups	Jumbo or large raw whole pecans
4 tbsp.	Unsalted butter
3	Large eggs
3/4 cup	Light corn syrup
1/3 cup	NONO SAUCE
1 tsp	Vanilla extract
1 cup	Light brown sugar
1/2 tsp	Kosher salt
1 tbsp.	Cornstarch
1	9" deep dish pie shell, unbaked

RECIPE

- 1. Preheat oven to 350°F.**
- 2. Line 9" pie pan with pie shell.**
- 3. In a small pan, over low to medium heat, melt butter and allow to brown slightly. Set aside to cool.**
- 4. Place pecans on a baking sheet and roast for 5-6 minutes or until lightly toasted. Set aside to cool.**
- 5. In a large bowl, whisk eggs until blended. Add corn syrup, melted butter, vanilla, and NONO SAUCE, continue to whisk. Add brown sugar, salt, and cornstarch, whisk until blended.**
- 6. Place pie shell on a baking sheet.**
- 7. Place pecans in pie shell and slowly pour liquid mixture over the top. If needed, gently move pecans around in pie to distribute evenly.**
- 8. Place on middle rack of oven and bake 45-60 minutes* or until firm in the middle. Turn off oven and allow pie to rest for 10-15 minutes.**
- 9. Chill for 2-3 hours before serving.**

***Start checking pie crust after 30-40 minutes. If crust begins over-browning, gently wrap edges in foil.**

TIMINGS

Prep Time: 15 minutes

Cook Time: 60 minutes

Total Time: 1 hour & 15 minutes