



Brown Butter Bacon Pecan Pie

This recipe is sure to be a hit at your next holiday gathering!

Recipe adapted from Once Upon a Chef.

Ingredients

- 1 refrigerated pie crust, room temperature
- 4 slices Stoltzfus Meats bacon, cooked and chopped
- 4 T butter
- 1 T rendered bacon fat
- 2/3 cup packed dark brown sugar
- 2/3 cup light corn syrup
- 1/2 cup golden syrup (King's)
- 3 large eggs, at room temperature
- 1 t vanilla extract
- 2 1/2 cups pecan halves, coarsely chop half and leave the rest whole



Directions

1. Preheat oven to 400 F.
2. *Blind bake the pie crust:* Gently roll pie crust on floured surface to smooth out any creases. Place crust in pie plate and crimp edges. Cover crust with parchment paper and add pie weights or dried beans. Bake for 10-12 minutes, until the crust is pale and partially cooked. (*Note: cooking times may vary depending on brand of pie crust*). Remove parchment and weights and set aside.
3. Reduce oven temperature to 350 F.
4. *Make the pie filling:* Add the butter to a small saucepan. Melt it over medium heat and cook, swirling occasionally, until the butter is brown and smells nutty. Remove to a heat-proof container to cool.
5. In a large mixing bowl, add brown butter, rendered bacon fat, brown sugar, corn syrup, and golden syrup and whisk until smooth. Whisk in the eggs and vanilla.
6. Sprinkle the pecans (reserving a few halves) and bacon to the pie crust. Pour the filling over top (the pecans and bacon will float to the top). Place the reserved halves on top to create a design.
7. Place the pie on a baking sheet and carefully slide into oven. Bake for 50-55 minutes, until the pie is just set and bubbling at the edges.
8. Let cool for at least 4 hours and serve at room temperature.



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