

Lisa's WINNING Thanksgiving Pecan Pie

Okay, so calling it Lisa's pie is something of a misnomer. She gets full credit for baking prowess, but the recipe itself must be credited to the Montgomery High Bicentennial Cookbook (1976). Lisa adapted her recipe from "Brenda's Louisiana Pecan Pie."

5 eggs
1-1/3 cups granulated sugar
1/4 teaspoon salt
2 cups (one 16-ounce bottle) dark corn syrup
2/3 cup melted butter
2 teaspoons vanilla
2 cups chopped, toasted pecans, plus a handful of unchopped pecan halves to decorate the top
2 unbaked 9-inch pie crusts (Lisa used [this recipe from Epicurious](#), but she swapped regular all-purpose flour for the pastry flour) lining two shallow glass pie plates

Preheat the oven to 350 degrees. Beat eggs thoroughly with sugar, salt, corn syrup, and melted butter. Add pecans and pour into pie crusts. Decorate tops with whole pecans. Bake for 55 minutes, or until a knife inserted in the center comes out clean.