

HOOSIER PIE

1/4 cup butter	1/2 cup chocolate chips
1 cup sugar	1/2 cup pecans, chopped
3 eggs, beaten	2 tablespoons bourbon
3/4 cup light corn syrup	1 10-inch pie shell, unbaked
1 teaspoon vanilla	1 cup heavy cream whipped
1/4 teaspoon salt	

Preheat oven to 375. Cream butter; beat in sugar slowly. Add eggs, corn syrup, vanilla and salt. Blend well. Stir in chocolate chips, pecans and bourbon. Pour filling into pie shell and bake 40-45 minutes.

TIPS:

- Can't find 10-inch pie shells? Add enough extra pecans and chocolate chips to fill two 9's.
- Whipped cream isn't whipped cream without sugar and vanilla. Add to taste.