
Pecan Pie

1 pie crust
3/4 cup sugar
1 1/2 cups dark corn syrup
1/2 teaspoon kosher salt
1 1/2 teaspoons flour
3 large eggs
1 1/2 teaspoons vanilla
2 tablespoons bourbon
1 1/2 tablespoons melted butter
1 1/3 cups pecans

Using a hand mixer, combine sugar, syrup, salt, flour, and eggs, mixing well. Stir in remaining ingredients and pour into unbaked pie shell.

Bake for 1 hour and 15 minutes at 350 degrees. Remove and let pie rest for 2 to 3 hours to set.