

Pecan Cranberry Pie

Dinner At Home | November 2004



A tasty twist to the traditional pecan pie recipe.

- 1/3 CUP DRIED CRANBERRIES
- 3 TBSP. BOURBON
- 1 RECIPE BUTTERY PIE CRUST
- 3 EGGS, SLIGHTLY BEATEN
- 1 CUP DARK-COLORED CORN SYRUP
- 1/2 CUP PACKED BROWN SUGAR
- 1/4 CUP BUTTER, MELTED
- 1 TSP. VANILLA
- 1/2 TSP. GROUND CINNAMON
- 2 1/2 CUPS BROKEN PECANS
- 1 RECIPE CRANBERRY AND HONEY SAUCE
- SWEETENED WHIPPED CREAM

In a small bowl combine cranberries and bourbon; cover and let stand at room temperature for 2 hours.

Prepare and roll out *Buttery Pie Crust*. Line a 9-inch deep-dish pie plate with the dough. Trim pastry to 1/2 inch beyond edge of pie plate. Fold under extra pastry; crimp edge as desired.

For filling, in a large bowl combine eggs, corn syrup, brown sugar, butter, vanilla, and cinnamon. Mix well; stir in pecans and undrained cranberries. Pour filling into the pastry shell.

Bake in a 325° oven for 50 to 55 minutes or until a knife inserted near center comes out clean. Cool on a wire rack. Cover; refrigerate within 2 hours. Serve with *Cranberry and Honey Sauce* and sweetened whipped cream. Makes 8 servings.

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BUTTERY PIE CRUST

- 2 CUPS ALL-PURPOSE FLOUR
- 2 TBSP. GRANULATED SUGAR
- 1 TSP. SALT
- 12 TBSP. CHILLED UNSALTED BUTTER CUT INTO SMALL PIECES
- 4-6 TBSP. ICE WATER

In a large mixing bowl combine flour, sugar, and salt. With a fork or pastry blender cut in butter. Sprinkle 1 tablespoon of the ice water over part of the flour mixture; gently toss with fork. Push moistened dough to the side of the bowl. Repeat moistening flour mixture, using 1 tablespoon of water at a time, until all the flour mixture is moistened (use 4 to 6 tablespoons total). Form dough into a ball. On a lightly floured surface roll to a circle about 14 inches in diameter.

CRANBERRY AND HONEY SAUCE

- $\frac{3}{4}$ CUP FRESH CRANBERRIES
- 3 TBSP. GRANULATED SUGAR
- 2 TBSP. HONEY
- 1 TBSP. LEMON JUICE

In a medium saucepan combine cranberries, 1 cup water, and sugar. Bring to boiling, stirring to dissolve sugar. Boil gently, uncovered, 10 minutes, stirring occasionally. Add honey and lemon juice. Return to boiling. Reduce heat; simmer 3 minutes more. Cool slightly. Remove $\frac{1}{4}$ cup of the cranberries with a slotted spoon; set aside. Transfer remaining mixture to a blender; cover and blend until almost smooth. Strain to remove skins. Stir reserved berries into strained mixture. Cover; chill 2 hours or until completely chilled. Makes 1 cup.