

# Indulgence

with  
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*Our favorite all-time dessert is a chocolate pecan pie. The first one I made was for a private New Year's Eve party just for Ted and me. When I was thinking of which recipe to include for December my thoughts immediately turned to this recipe. But I must be honest as to the real reason. We traditionally spend New Year's Eve with friends, hiking or snowshoeing in the afternoon and then enjoying a relaxing dinner afterwards. Last year I made this pie and my friend Kevin asked me for the recipe. So it has taken me a year to remember his request. This one's for you Kevin!! Wishing you all a merry, merry and happy, happy.*

## Chocolate Pecan Pie

- Your favorite pie crust recipe, chilled
- 2 cups pecan halves, toasted
- 4 large eggs
- 3/4 cup light corn syrup
- 1/4 cup sugar
- 1/4 cup dark brown sugar
- 1/4 lb. unsalted butter
- 1 tablespoon vanilla extract
- 6 ounces semisweet chocolate chips
- 2 ounces unsweetened chocolate, chopped into small pieces

Roll out pie crust and place in a 9" pie pan. Crimp edges. Refrigerate crust for 30 minutes.

Preheat oven to 325 degrees. Coarsely chop 3/4 cup of the pecans and set aside.

Heat butter and both sugars in saucepan. Bring mixture to boil while stirring and boil for 1 minute. Add mixture to bowl of an electric mixer. Add chocolates and stir until melted. Add corn syrup, vanilla extract and pinch of salt. Add eggs and place mixer bowl on mixer with paddle attachment. Combine until mixture is smooth. Add chopped pecans and finish mixing with rubber spatula. Remove pie crust from refrigerator. Disperse the remaining pecan halves into the shell. Pour the chocolate batter over the pecans. Bake the pie for 1 hour, or until done. Check the crust half-way through the cooking period and cover edges of crust loosely with aluminum foil if too browned. When knife stuck in center of pie comes out clean - pie is done.

Serve warm or at room temperature. Our favorite - warm, of course, with vanilla ice cream.