



## Pecan Cranberry Pie

PREP: 45 MINUTES BAKE: 50 MINUTES  
STAND: 2 HOURS OVEN: 325°F

- 1/3 cup dried cranberries
- 3 tablespoons 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 teaspoon vanilla
- 1/2 teaspoon ground cinnamon
- 2 1/2 cups broken pecans
- 1 Recipe Cranberry Sauce
- Sweetened whipped cream

1. In a small bowl combine cranberries and bourbon; cover and let stand at room temperature for 2 hours.
2. 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.
3. For filling, in a large bowl combine eggs, corn syrup, brown sugar, butter, vanilla and cinnamon. Mix well; stir in broken pecans and undrained cranberries. Pour filling into the pastry shell.
4. Bake in a 325°F oven for 50 to 55 minutes or until a knife inserted near the center comes out clean. Cool on a wire rack. Cover and refrigerate within 2 hours.

5. Serve with Cranberry Sauce and sweetened whipped cream. Makes 8 servings.

**Buttery Pie Crust:** In a large mixing bowl combine 2 cups all-purpose flour, 2 tablespoons granulated sugar and 1 teaspoon salt. With a fork or pastry blender cut 12 tablespoons chilled unsalted butter, which has been cut into 1/2-inch pieces, into the flour mixture. Sprinkle 1 tablespoon 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 Honey Sauce:** In a medium saucepan combine 3/4 cup fresh cranberries, 1 cup water and 3 tablespoons granulated sugar. Bring to boiling, stirring to dissolve sugar. Boil gently, uncovered, 10 minutes, stirring occasionally. Add 2 tablespoons honey and 1 tablespoon lemon juice. Return to boiling; reduce heat and simmer 3 minutes more. Cool slightly. Remove 1/4 cup of the cranberries with a slotted spoon and set aside. Transfer remaining cranberry mixture to a blender; cover and blend until almost smooth. Strain to remove skins. Stir reserved cranberries into strained cranberry mixture. Cover and chill about 2 hours or until completely chilled before serving. Makes 1 cup.