

RECIPE  
From The  
**BLACK POT**  
of



LUCY'S PECAN PIE  
With  
Sarah's Pie Crust

**Prep:** 20 minutes  
**Cook:** 40 minutes  
**Serves:** 8  
**Dutch Oven:** 10"

**Cooks:** Dave & Esther Horton  
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**PIE CRUST:**

$\frac{1}{2}$  to 1 cup Crisco  
2 cups flour  
dash of salt

ice water, enough until it binds the flour up and you can form a ball with it. Cover it up and set it aside in cooler for 1 hour. Roll it out on a floured surface to size needed, place in pot on top of parchment paper and trim it to fit. Perforate with fork on bottom and along sides to prevent bubbling of crust.

**PIE FILLING:**

3 eggs, slightly beaten	1 tsp salt
1 cup sugar	$\frac{1}{2}$ to 1 cup coarsely chopped pecans
1 cup Karo syrup (white)	1 tsp vanilla

Combine ingredients and pour them into pastry shell lined DO. To prevent overbrowning, cover the edge of the pie with foil. Cook at 450 degrees, (*3 times the diameter of the DO*) for 10 minutes. Reduce to 325 degrees, (*2 times the diameter of the DO*) for 30 minutes. After 10 minutes remove the foil. Continue

to bake for the remaining 20 minutes. When a knife is inserted into the middle and it comes out clean it is done. Using the parchment paper remove the pie from the DO. Cool on a wire rack and present on an inverted DO lid.

(Amounts of charcoal are in parenthesis and *italics*) If you prefer not to count, then simply place a ring around the bottom of the DO exactly under the side walls. Place another ring around the top against the flange on the edge. This will give you 350 degrees. For the 450 degrees simply add 4 to 6 additional pieces in a second ring on the lid.