

Pecan Pie

1 cup sugar	1/4 teaspoon salt
1 cup light corn syrup	1 unbaked 9-inch pastry shell
1/3 cup butter	
4 large eggs, lightly beaten	1 1/4 cup pecan halves
1 teaspoon vanilla extract	

Combine first 3 ingredients in a medium saucepan; cook over low heat, stirring constantly, until sugar dissolves and butter melts. Remove from heat; let cool slightly. Stir in eggs, vanilla, and salt. Pour filling into pastry shell, and top with pecan halves. Bake at 325 for 50-55 minutes or until mixture is set. There is also a variation where you add 3 tablespoons of dark rum with the vanilla – I've never tried it.

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