

BOSTON Herald

WEDNESDAY, NOVEMBER 19, 2003 ■ 50 CENTS (75 CENTS 30 MILES OUTSIDE BOSTON)

Go nuts with Stephanie's pecan pie

For those who have mastered pumpkin pie, this pecan pie recipe from Stephanie Sokotove, chef-owner of Stephanie's on Newbury, makes a nice addition to the Thanksgiving buffet.

If you can manage a few more calories by this point in the meal, serve it with

whipped cream or vanilla ice cream.

**STEPHANIE'S ON NEWBURY
PECAN PIE**

5 eggs

½ c. brown sugar
¼ c. granulated white sugar
2 c. dark corn syrup (Karo brand preferred)
2 T. flour
4 T. (½ stick) butter, melted
1 T. vanilla extract
½ t. salt
2 c. pecan halves
1 pie shell, homemade or store-bought

In a large mixing bowl, whisk the eggs with the brown sugar, white sugar and corn syrup.

In a separate bowl, stir the flour into the melted butter. Whisk this into the egg mixture. Add the va-

nilla and salt; stir to combine.

Place the pecan halves in the bottom of the pie shell. Pour in the egg mixture. (The pecans will float to the top.)

Bake at 350 degrees for 45 minutes or until set. Makes 1 pie.

Have you ever tasted a dish at a restaurant and wished you could re-create it at home? Drop us a note and we'll try to track down the recipe for you. Send recipe requests to Here's How, Food Department, Boston Herald, P.O. Box 2096, Boston, MA 02106-2096.