

Derby Pie

½ c. unsalted butter
2 eggs
1 cup granulated sugar
3 T. good Kentucky bourbon
3 T. cornstarch
1 c. finely chopped pecans
1 c. semisweet Ghiradelli chocolate chips

1 (9-inch) unbaked pie shell

Melt butter and set aside. In a med. bowl, beat eggs just to break the yolks. Don't get them too frothy. Gradually add sugar, mixing just until blended. Stir in butter and bourbon. Blend in cornstarch. Stir in pecans and chocolate chips. Pour into pie shell. Bake in preheated 350 degree oven 40-50 minutes.

Cool 1 hour before serving. If the pie cools completely, warm it for 10 minutes at 350 degrees. Individual pieces may be microwaved on high 15-20 seconds each. Pie freezes well. Best served with unsweetened real whipped cream.

Serves 8 (rich, cut small slices)

Enjoy!