

Butter Pecan Pie

Serves 8

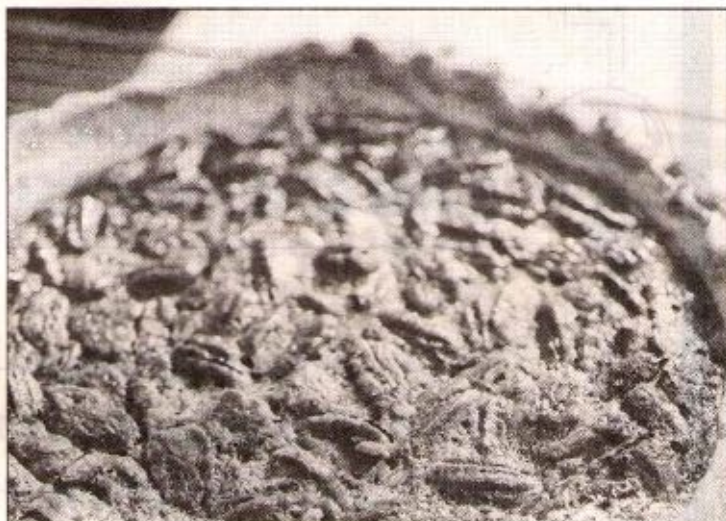
This recipe from Tony Gulisano of Chow restaurant appears in "The Secrets of Success Cookbook," by Chronicle Executive Food and Wine editor Michael Bauer. Boiling the filling results in a smooth texture, and chilling the pie shell before adding the filling helps the crust stay firm.

The Crust

- 1½ cups unbleached all-purpose flour + additional flour for rolling
- 1 teaspoon sea salt
- ¾ cup chilled unsalted butter, cut into cubes
- ½ cup ice water

The Filling

- 1½ to 1¾ cups pecans (halves and pieces)
- 1 cup C&H golden brown sugar
- 1 scant cup light corn syrup
- ½ cup unsalted butter
- 1 tablespoon all-purpose flour
- ½ teaspoon sea salt
- 3 eggs, lightly beaten
- 1 teaspoon vanilla
- Vanilla ice cream or lightly whipped cream



To prepare the crust: Combine the 1½ cups flour and the salt in a food processor and mix briefly. Gradually add the butter to the flour mixture while pulsing the processor on and off, until the butter is cut into pieces the size of small peas. With the processor running, gradually add the ice water and process until large clumps form. Remove the dough from the processor, shape into a ball, and flatten into a disk. Wrap in plastic and refrigerate 1 hour.

Let the dough soften slightly at room temperature. Roll the dough

on a lightly floured surface into a 13-inch round. Carefully transfer the dough to a 9-inch pie pan. Trim any dough hanging over the edge. Crimp the edges decoratively. Freeze for 10 minutes.

To prepare the filling: Preheat the oven to 425°. Combine the pecans, brown sugar, corn syrup, butter, flour and salt in a heavy-bottomed pan over medium heat. Bring to a boil, stirring constantly. Remove from heat. Cool 15 minutes.

Whisk the eggs and vanilla into

the filling. Pour the filling into the pie shell.

Bake 10 minutes. Reduce the oven temperature to 325°. Bake until the custard has set and the nuts rise to the surface, about 45 minutes. Transfer to a rack and cool for at least 45 minutes.

Serve with ice cream or lightly whipped cream.

Per serving: 695 calories, 7 g protein, 73 g carbohydrate, 45 g fat (20 g saturated), 157 mg cholesterol, 517 mg sodium, 2 g fiber.