

## Chocolate Bourbon Pecan Pie

<http://butcherblockco.com/blog/chocolate-bourbon-pecan-pie/>

*Recipe courtesy of Chef J Whiting*

### Dough:

- 1 ½ cups flour
- 1 Tbs sugar
- 1 tsp salt
- 4 oz butter, cubed & cold
- 2 oz shortening, cold
- 2 oz cold bourbon



Preheat your oven to 350.

In a food processor combine dry ingredients.

Add butter and shortening, pulse for about 10 seconds.

Slowly add the bourbon while mixing until everything pulls together into a ball.

Roll out the dough and press evenly into a pie dish. Refrigerate for at least 30 minutes.

Perforate the dough and bake for 15 minutes.

### Filling:

- 8 oz dark chocolate
- ¾ cup honey
- ¾ cup sugar
- 4 eggs
- 1 oz vanilla
- 2 oz bourbon
- 2 cups chopped pecans
- 1 tsp corn starch

Combine all ingredients in a double boiler over low heat and cook until the chocolate has melted.

Pour filling over the pre-baked dough.

Bake until set, about 30 minutes. Give it a gentle shake after about 25 minutes; you don't want too much jiggle!

Remove and let it cool completely before cutting. Top with more nuts and chocolate, whipped cream, or vanilla ice cream!