

Tim Farmer's Country Kitchen

KENTUCKY JOCKEY PIE

*1 cup dark corn syrup
1 cup sugar
1 cup brown sugar
¼ cup Bourbon
1/3 stick of butter
4 eggs
2 teaspoon vanilla
2 teaspoons corn meal
1 cup chocolate chips
1 ½ cup pecans
1 pie shell*



Heat first 4 ingredients until combined and heated. In separate bowl mix together butter, eggs, vanilla and corn meal. Combine with heated ingredients. Line pie shell with chocolate chips and pecans. Pour mixture ovetop. Place in oven 325 for 1 hour. Let set 1-2 hours before serving so it can set.

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