

Black Bottom Pecan Pie

Galatoire's Restaurant

209 Bourbon Street; New Orleans, LA 70130; 504-525-2021

Since 1905 One of New Orleans's oldest restaurants was opened by Jean Galatoire from Pardies, France. He brought recipes & traditions inspired by his homeland that created the menu & ambiance that influenced its evolution & is still embraced 5 generations later. Numerous prestigious awards for culinary excellence have been bestowed on this Galatoire family restaurant for over 100 years.

CHEFS NOTE: No southern holiday dinner is complete without a traditional pecan pie. Here we have added semisweet chocolate for extra richness and flavor. If you prefer a traditional pie, simply omit the chocolate. Either version is wonderful served warm or cold, with or without ice cream or whipped cream.

- 1 ¼ cup all-purpose flour
- ¾ tsp salt
- 1.2 cups vegetable shortening, chilled
- 2 Tbsp ice water
- 4 large eggs
- ¾ cup sugar
- ½ cup light corn syrup
- 1 Tbsp salted butter, melted & cooled
- 1 tsp pure vanilla extract
- 1 cup pecan halves
- ½ cup semisweet chocolate chips

Whisk the flour & ¼ teaspoon of the salt together in a medium bowl. Using a pastry blender, cut in the shortening until the mixture resembles large crumbs. Drizzle 2 Tbsp of ice water over the flour. Toss the mixture with a fork to moisten and add a few more drops of ice water, one at a time, until the mixture is blended into dough.

Gently gather the pieces of dough to form a disk. Wrap the disk in plastic wrap & refrigerate for at least 30 minutes before rolling.

Prepare the filling for the pie while dough is in the refrigerator. Beat the eggs lightly & add sugar, the remaining ½ teaspoon of salt, corn syrup, butter & vanilla. Stir until mixed well. Set aside. Preheat oven to 400°.

Roll out the dough & transfer it to a 9 inch pie pan. Cut off any excess & crimp the edges out of the dough around the top of the pan.

Spread pecan halves & chocolate chips in the bottom of the shell. Pour filling into the shell, covering the pecans & chocolate. Place in oven & immediately reduce heat to 350°. Bake 40-50 minutes, until the mixture is firm in the center & crust is golden brown. Cool before serving in order to slice. If you like your pie warm, you can reheat the slices in the oven at 200°-250°. Be sure to remove the slices just as they get warm, so the filling does not melt.

Serves 8

As always, Bon Appetit!