

# Entertaining Ideas

## Perfecting The Classic Pecan Pie

(NAPSA)—Time spent sharing a traditional holiday treat with family and friends can be a wonderful way to sweeten your day.

Here, for Thanksgiving, is a Classic Pecan Pie recipe created by the trusted experts at Karo Syrup's Test Kitchen.

Plus, for a definite crowd-pleaser at any family gathering, try this Creamy Caramelized Onion and Bacon Dip, delicious and easy to serve with kettle chips, snack crackers or fresh vegetables.

For more seasonal recipes and tips, visit [www.KaroSyrup.com](http://www.KaroSyrup.com) or [Facebook.com/KaroSyrup](https://www.facebook.com/KaroSyrup).

### Classic Pecan Pie

*Prep Time: 5 minutes*

*Bake Time: 60 to 70 minutes*

*Cool Time: 2 hours*

*Yield: 8 servings*

- 1 cup Karo® Light OR Dark Corn Syrup
- 3 eggs
- 1 cup sugar
- 2 tablespoons butter, melted
- 1 teaspoon Spice Islands® Pure Vanilla Extract
- 1½ cups (6 ounces) pecans
- 1 (9-inch) unbaked or frozen\* deep-dish pie crust

Preheat oven to 350° F.

Mix corn syrup, eggs, sugar, butter and vanilla using a spoon. Stir in pecans. Pour filling into pie crust.

Bake on center rack of oven for 60 to 70 minutes. Cool for 2 hours on wire rack before serving.

\*To use prepared frozen pie crust: Place cookie sheet in oven and preheat oven as



Enjoying this Classic Pecan Pie with family and friends can be a wonderful way to sweeten a holiday gathering.

directed. Pour filling into frozen crust and bake on preheated cookie sheet.

*Recipe Note:* Pie is done when center reaches 200° F. Tap center surface of pie lightly—it should spring back when done. For easy cleanup, spray pie pan



This Creamy Caramelized Onion and Bacon Dip is a crowd-pleaser at any family gathering.

with cooking spray before placing pie crust in pan. If pie crust is overbrowning, cover edges with foil.

### Creamy Caramelized Onion and Bacon Dip

*Prep Time: 15 minutes*

*Cook Time: 25 to 30 minutes*

*Cool Time: 20 minutes*

*Yield: 4 cups*

- 8 ounces bacon (6 to 8 strips)
- 2 tablespoons butter
- 1 medium-sweet onion, chopped
- 1 medium red onion, chopped
- 2 tablespoons Karo® Dark Corn Syrup
- 1 tablespoon red wine vinegar

- 1 cup sour cream
- 1 package (8 ounces) cream cheese, softened
- ¼ cup diced green onions
- Crumbled bacon and green onions (optional garnish)

Cook bacon in large skillet over medium heat until crisp, about 10 minutes. Remove bacon to paper towel-lined plate to cool; crumble. Remove all but 2 tablespoons of the bacon grease from skillet.

Add butter to skillet with bacon grease. Stir in sweet and red onions and cook over medium heat until soft (about 5 minutes), stirring frequently. Stir in 1 tablespoon corn syrup. Continue to cook for 10 to 15 minutes until onions are caramelized. Stir in remaining 1 tablespoon corn syrup, vinegar and crumbled bacon. Mix well and remove from heat. If needed, drain any excess grease. Let mixture cool for 20 minutes.

Beat sour cream and cream cheese in a bowl with hand mixer until well blended and creamy. Stir in green onions. Stir in caramelized onion and bacon mixture and mix well.

Serve immediately or chill until ready to serve. Garnish with additional bacon and green onions, if desired.

*Recipe Note:* While dark corn syrup is preferred, light corn syrup may be substituted if desired.