WHAT YOU NEED
- 1 pre-made pie crust
- ¾ stick of butter
- 1 ¼ cup brown sugar
- 2 tsp vanilla extract
- ¾ cup corn syrup
- 3 eggs lightly beaten
- 2 cups whole pecans
- Grill or Smoker
- Sauce Pot
- Silicone Whisk
- Cookie Sheet

USEFUL TIP
Try using chopped pecans when making this recipe. Reserve some whole pecans to place on the top for a beautiful presentation. Top it off with vanilla or caramel ice cream!

SMOKED PECAN PIE
Operation BBQ Relief

PREPARATION
1. Heat your grill/smoker to 350°F.
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2. Melt the butter in a sauce pot. Add the brown sugar and mix together
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3. Remove from the heat. Add the corn syrup and vanilla, mix together.
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4. Whisk in the eggs and mix well.
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5. Place the pecans in the pie shell
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6. Pour the mix over the pecans.
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7. Place the pie on a cookie sheet and on the cold side of the grill/smoker.
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8. Close the lid and bake for approximately 50 minutes.