



# SMOKED PECAN PIE

Operation BBQ Relief

## 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!

## 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.

