



Pecan Pie using Rustlin' Rob's Pecan Pie filling-in-a jar

Rob's favorite adult (bourbon) version

Heat Level: Mild

Ingredients:

1 jar [Rustlin' Rob's Pecan Pie filling-in-a-jar](#)

3 Large Eggs (beaten) – works best with large eggs

2 Tablespoons butter (melted)(optional)

1 9" frozen deep-dish pie crust (Mrs. Smith or Marie Callender works best) (roll out pastry dough and homemade dough does not work well)

1-2 ounces, Bourbon of choice (Rob used 3 ounces)

Directions:

In bowl, add contents of jar with 3 large eggs (beaten), melted butter and bourbon.

Mix Gently.

Pour into frozen 9" deep-dish pie crust, put on cookie sheet in case it runs over. Bake at 300 degrees for 90 minutes.

Note: you can sprinkle a few chopped pecans over the top before baking, be careful not to overflow the pie while cooking.