

Sweet Cream Bourbon Pie with Pecan Crust and Macerated Stone Fruit

Yields 4 three-inch pies

Pie Crust

2 cup pecans
2 tsp bacon drippings
4 Tbsp brown sugar
1 ½ Tbsp water

Filling

1 cup super fine sugar
¼ cup corn starch
1 pinch salt
1 cup heavy cream
½ cup Bourbon (accept no
substitutions)
1 vanilla bean

Stone fruit compote

1 peach
1 plum
1 apricot
2 Tbsp superfine sugar
1 tsp star anise, ground
1 tsp ginger, fresh grated
1 zest of 1 orange

Method of preparation for the pie crust

1. Chop the pecans in a food processor until fine
2. Add the bacon drippings, brown sugar, and water
3. Blend until mixture comes together
4. Spread evenly into a 4 three-inch pie pans
5. Blind bake pie shells at 350 degrees for 15 minutes

Method of preparation for the filling

1. Place baking sheet on middle rack and preheat oven to 350 degrees
2. Combine sugar, corn starch, and salt in a medium bowl
3. Whisk in heavy cream, vanilla bean, and bourbon
4. Place the blind baked pie shells on a baking sheet and divide the filling between them
5. Bake at 350 degrees for 15 minutes then reduce the oven temperature to 325 and bake for an additional 25-30 minutes or until golden brown and it starts talking to you around the edges.
6. Resist the urge to cut and allow it to cool.
7. Resist that urge for three additional hours as you cool it in the refrigerator.

Method of preparation for the stone fruit

1. Section each piece of fruit and reserve the juices
2. Macerate fruit in sugar, ginger, orange zest and star anise for 15 minutes