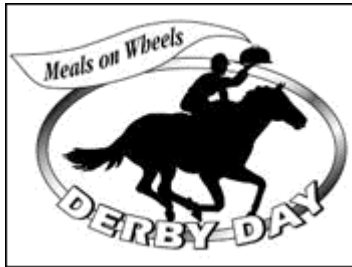


## Chef from the Hood Recipes



**Chef:** Chefs of the Beaumont Inn

**Restaurant:** Beaumont Inn, Harrodsburg, Kentucky

**Recipe:** Thoroughbred PIE!!

### **Crust:**

In bowl of food processor place 2.5 cups all-purpose flour; 1 teaspoon sugar; 1/2 pound (two sticks) cut-up butter. Mix until crumbly. Slowly add little bits of ice water (1/4 cup more or less) until mixture just holds together. Wrap flat dough circle in plastic. Chill overnight, then form into a pie pan.

### **Filling:**

Melt, then cool 1/4 pound unsalted butter. Beat 2 eggs with cooled butter. Add 1 cup sugar and 1/2 cup flour. Beat until mixed well. Gently fold in 1.5 cups pecans, 1 cup semisweet chocolate chips & 2 tablespoons Kentucky bourbon. Add mixture to pie shell. Bake at 350° until set (about 30 minutes).

**Serve with fresh whipped cream.**