

Emeril Lagasse's Chocolate Pecan Pie

Ingredients

- 1 1/2 cups pecans
- 1 cup semisweet chocolate chips
- 1 unbaked 9-inch pie shell
- 4 eggs, beaten
- 1/2 cup sugar
- 1/2 cup light brown sugar
- 1/2 cup corn syrup
- 1/2 teaspoon vanilla extract
- Pinch salt
- Caramel Sauce, for garnish, recipe follows

Directions

Preheat the oven to 375 degrees F.

Spread the pecans and the chocolate chips evenly on the bottom of the pie shell.

In a mixing bowl, whisk the remaining ingredients together. Pour the filling over the pecans. Bake until the filling sets, 50 to 60 minutes. Remove from the oven and cool for 30 minutes before slicing. Cut into individual servings and serve with a drizzle of Caramel Sauce.

Caramel Sauce:

- 3/4 cup sugar
- 2 tablespoons water
- 1/2 teaspoon fresh lemon juice
- 1/2 cup heavy cream
- 2 tablespoons to 1/4 cup whole milk

Combine the sugar, water, and lemon juice in a medium heavy saucepan and cook over medium-high heat, stirring, until the sugar dissolves. Let boil without stirring until the mixture becomes a deep amber color, 2 to 3 minutes, watching closely so it doesn't burn. Add the cream (be careful; it will bubble up), whisk to combine, and remove from the heat.

Add 2 tablespoons of the milk, then add up to 2 more tablespoons, until the desired consistency is reached. Let cool until just warm before serving. (The sauce will thicken as it cools.)