
Chocolate Pecan Pie IV

*Chef Herbert P Field - The Field's Buccaneer Inn - Longboat Key, FL
Sarasota's Chef Du Jour - 1992*

8 squares baking chocolate
1 cup butter
3 cups white sugar
3 cups brown sugar
2 cups milk
1 cup Karo syrup
4 teaspoons vanilla extract
1 teaspoon salt
12 eggs
pecan pieces

In a saucepan, over low heat, melt the chocolate.

Once melted, blend in the other ingredients, stirring constantly, until thickened.

Pour the mixture into four ten-inch unbaked pie shells. Top with the pecan pieces.

Bake at 300 degrees until done.

Yield: 4 pies

Dessert

Per Serving (excluding unknown items): 6608 Calories; 385g Fat (49.4% calories from fat); 117g Protein; 771g Carbohydrate; 35g Dietary Fiber; 3107mg Cholesterol; 5682mg Sodium. Exchanges: 4 Grain(Starch); 11 Lean Meat; 2 Non-Fat Milk; 69 1/2 Fat; 44 1/2 Other Carbohydrates.