Southern Pecan Pie

- 1 cup corn syrup
- 1 cup sugar
- ¼ tsp. salt
- 1/3 cup melted butter
- 1 tsp. vanilla
- 3 large eggs, slightly beaten
- 1 cup pecan halves
- 1 unbaked pie shell 9 inch

In a large bowl, combine syrup, sugar, salt, butter and vanilla; mix well.

Add the slightly beaten eggs and blend well. Then stir in the pecans.

Bake in a 350 degree preheated oven for 45 minutes, or until set.

Cool and serve.

I like to take a slice and place a pat of butter on it and put in microwave for about 30 seconds or until butter melts.