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Jack Daniel's Chocolate Chip Pecan Pie

Ingredients:

Single Crust

4 large eggs

3/4 cup dark corn syrup

1 cup sugar

2 tbsp Jack Daniel's Whiskey

2 tbsp unsalted melted butter

1 cup pecan halves

1/2 semisweet chocolate chips

Directions

Preheat your oven to 400°F. Mix together your sugar and corn syrup together in a bowl. Add your eggs and beat everything together well. Add your whiskey, vanilla, and melted butter. Mix together well until nice and creamy. Grab your partially prebake pie crust. Combine your pecans and chocolate chips together in a bowl and dump them into your prebaked pie shell. Grab your creamy mixture and pour it over your pecans and chocolate chips. Place in your oven and bake for 30 minutes. Reduce the temperature to 375°F, rotate your pie 180 degrees, and bake for another 30 minutes. Allow to cool and serve.