**Hazel’s Pecan Pie**

(Provided by Rhonda Allen)

**Ingredients:**

½ c. sugar

2 eggs

½ c. Karo syrup (white or dark)

1 tsp. vanilla

4 Tbs.melted margarine

1 c. chopped pecans

2 Tbs. water

1 uncooked pie shell

**Directions:**

Mix sugar, Karo, margarine and water; beat well. Add eggs and vanilla and beat in well. Stir in pecans and pour into pie shell. Bake at 350 degrees for 45 minutes or until firm.