And do as adversaries do in law, strive mightily, but eat and drink as friends.

—William Shakespeare, The Taming of the Shrew, 1:11
Kathy Hartman’s
Thomas Family Southern Pecan Pie

1 deep dish pie crust of choice
   1 cup sugar
   3 large eggs
   1 1/2 cups pecan halves
   3/4 cup dark Karo syrup
   1 teaspoon vanilla
   pinch of salt
   1/2 stick butter

Preheat oven to 350 degrees • Soften butter

Whip in sugar and eggs • Add syrup, vanilla, and salt • Add pecan halves

Pour mixture in room temperature crust (a small amount may be left over)

Bake about 1 hour, until firm and brown

Courtesy of Kathy Hartman, Associate Dean for Enrollment Management, who grew up in Georgia and South Carolina. She remembers that her grandparents would send the kids out to pick pecans from a tree in the back yard. Later they would sit around the kitchen table cracking pecans while Grandmother made pie crust. This recipe passed down to Kathy’s mother and then to her.
Warmest thoughts for the season
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at Vermont Law School
To find previous years’ recipes, go to
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Peasant Wedding (Bauernhochzeit), 1568, detail
by Pieter Bruegel the Elder
Kunsthistorisches Museum, Vienna, Austria
The Bridgeman Art Library

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