

BOURBON BALLS

2 Cups pecans
2 Cups vanilla wafer crumbs (I've also used graham crackers and ginger snaps)
2 Cups sifted powdered sugar
¼ cup powdered cocoa
pinch of salt
3 TBSP white corn syrup
¼ Cup and 2 TBSP bourbon
More sifted powdered sugar

Toast pecan until lightly browned (don't overcook – they tend to darken and become crisper as they cool).

After they are cool, roughly chop the pecans.

Combine the crumbs, pecans, powdered sugar, cocoa and salt.

Stir together the bourbon and corn syrup and then combine with the crumb mixture.

Shape into balls using about 1 TBSP each.

Roll in powdered sugar.

If the mixture is too dry to form into balls, add a little more bourbon.

I find they are best if left in a sealed container in the fridge for at least a week or more.

(makes about 6-7 dozen).