



Jolly Bourbon Balls

I developed this recipe several years ago after I had tried a few Bourbon Balls recipes and was not happy with the results. So, with a little experimentation, and lots of bourbon, I have what I have been told is one of the best Bourbon Balls recipes Hope you enjoy.

Stir together in a large mixing bowl and set aside:

6 Cups Whole Animal Crackers, Coarsely Crushed to make 3 Cups Crumbs

1 Cup Finely Ground Pecans or other Favorite Nut

(Or, start with 1 Cup Whole Nuts, tightly packed. Grind and add entire results to the dry mixture.)

½ Cup Powdered Sugar

Measure out an additional ½ Cup Powdered Sugar and set aside.

Either microwave the following just until melted, or heat in a pan over medium heat. Stir to completely combine:

1½ Cups Semi-Sweet Chocolate Chips

¾ Cup Light Corn Syrup

While stirring to blend evenly, pour the following ingredient slowly into the chocolate mixture. The mixture will become a little soupy.

1 Cup Bourbon (or other liquor of your liking)

Pour the chocolate/bourbon mixture over the cracker crumb mixture. Stir to combine thoroughly. Mixture will be coarse looking and strong smelling.

Scoop 2 teaspoons of mixture and roll between your palms to form a 1-inch ball. Try to make uniform, round shapes; place on waxed or parchment paper. The balls will be slightly sticky at this point. Repeat with the remaining mixture.

Pour the ½ cup powdered sugar that you pre-measured in a bowl that has a lid. Place a few balls in the bowl, put the lid on and roll balls in the powdered sugar; shake off the excess sugar then place each in petit four or candy cups or they can be separated by waxed or parchment paper. Freshly made Bourbon Balls will stick to one another. Store in airtight container at least 3 days before serving for the flavors to blend and mellow.

Bourbon balls can be stored up to 2 weeks. Recipe makes 100+ bourbon balls.