

Bourbon Balls

fran Phillips

Local 1155 Women's Committee Cookbook, Alabama

Yield: 4 1/2 dozen balls

1 package (6 ounce) semi-sweet chocolate pieces

1/2 cup sugar

3 tablespoons light corn syrup

1/3 cup bourbon

1 package (7-1/4 ounce) vanilla wafers, finely crushed

1 cup walnuts, finely chopped

pistachio nuts, finely chopped

In a double-boiler over hot water, melt the chocolate. Remove from the heat. Stir in the sugar, syrup and bourbon.

In a mixing bowl, combine the wafer crumbs and walnuts. Stir in the chocolate mixture. Blend well. Immediately shape into one-inch balls. Roll in the pistachio nuts. Store in an airtight container for at least one week before serving.

Per Serving (excluding unknown items): 1531 Calories; 72g Fat (45.1% calories from fat); 31g Protein; 166g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 96mg Sodium. Exchanges: 1 Grain(Starch); 4 Lean Meat; 12 Fat; 10 Other Carbohydrates.