

RECIPE OF THE MONTH!

Bourbon Balls



I believe these magical little balls of deliciousness singularly embody the essence of the Commonwealth of Kentucky. In other words, they're good. Really, really, *really* good! This recipe is from Diane Kayser, who learned the Art of Bourbon Balls from her Mother.



Filling:

1 pound confectioner's sugar
½ cup butter
1 cup finely chopped pecans *
¼ cup bourbon

Thoroughly blend the sugar, butter and bourbon. Stir in the nuts. Chill the mixture until firm, and shape into one-inch balls. Chill again before dipping.

Chocolate coating: **

4 squares semi-sweet chocolate or 6 oz of chocolate chips
1/3 square of paraffin
Melt ingredients in double boiler. Dip balls in chocolate mixture.

* To slightly soften the nuts, and to add an extra boost of flavor, soak the chopped nuts in bourbon overnight, prior to making the candy. Drain them before using. You can use the excess bourbon towards the quarter-cup the recipe calls for.

** You can also use a commercial chocolate coating. I recommend Ghirardelli's Dark Melting Wafers (Sam's Club!)