

BOOZY BOURBON BALLS



- 1 6 oz. pkg. semisweet chocolate chips
- 1/2 cup sugar
- 3 tbsp light corn syrup
- 1/2 cup bourbon
- 2 1/2 cups vanilla wafers finely crushed (about 5 dozen)
- 1 cup finely chopped walnuts

Melt chocolate in a double boiler over hot, not boiling water. Remove pan from fire and stir in sugar and corn syrup. Blend in bourbon, combine crushed vanilla wafers and walnuts in bowl; add to chocolate mixture. Form into 1-inch (mom calls them "tommyroller-sized") ball and roll in confectioners sugar. Let "ripen" in a container covered with plastic wrap for a few days.

Makes about 4 1/2 dozen balls.

Mom can't really remember, but she thinks she got this recipe off TV a long time ago.



**subversive and
delicious!**



another great recipe from...

GIANGIULIO FAMILY
online cookbook