

BOURBON BALLS

1 CUP CHOPPED NUTS
5 TBSP KENTUCKY BOURBON
1/2 CUP BUTTER, SOFTENED
16 OZ CONFECTIONER'S SUGAR
18 OZ SEMISWEET CHOCOLATE

1. PLACE THE NUTS IN A SEALABLE JAR. COVER WITH BOURBON AND ALLOW TO SOAK OVERNIGHT.
2. CREAM TOGETHER THE BUTTER AND SUGAR. FOLD IN THE SOAKED NUTS.
3. SHAPE INTO 3/4 INCH BALLS AND REFRIGERATE OVERNIGHT.
4. LINE A TRAY WITH WAX PAPER.
5. MELT THE CHOCOLATE IN THE TOP OF A DOUBLE BOILER OVER BARELY SIMMERING WATER. STIR FREQUENTLY AND SCRAPE DOWN THE SIDES WITH A RUBBER SPATULA TO AVOID SCORCHING.
6. ROLL THE BALLS IN THE MELTED CHOCOLATE TO COAT; ARRANGE ON THE PREPARED TRAY.
7. OPTIONAL - TOP WITH HALF A WALNUT BEFORE THE CHOCOLATE SETS.

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