

Bourbon Balls



Ingredients :

- 1 stick (1/2 cup) butter - room temp
- 1lb bag of powdered sugar
- 6T bourbon
- 2 20oz bags Semi-Sweet Chocolate chips
- 65 roasted pecan halves

Servings: approximately 65

Procedure :

1. Cream/whip butter in mixer for a minimum of 15min scraping down sides frequently.
The butter should turn from yellow to almost white.
2. Add bourbon - mix well
3. Slowly add in powdered sugar. Refrigerate in bowl 1hr.
4. Using a small scoop, form 1" balls (flat bottom) and place on cookie sheet lined with parchment paper. If the balls look bumpy, don't worry, the chocolate hides everything.
Refrigerate 1 hour. Place chilled balls into plastic baggies and freeze at least 2-3 hours or overnight. (Do not skip this step - unless frozen, the balls will melt in the chocolate sauce)
5. Melt chocolate chips and line a cookie sheet with parchment paper.
6. Working quickly, stab each ball with a toothpick and dip into chocolate. Scrape bottom of balls on side of bowl to remove excess chocolate.
7. Place dipped balls onto parchment paper and remove toothpick. Immediately cover toothpick hole with a pecan half. I work in small batches so that the balls stay frozen until dipped. Allow chocolate to harden before transferring to a container.