

Kentucky Bourbon Balls

Recipe from listener Steve

Ingredients

- 1 cup chopped nuts
- 5 - 8 tablespoons Kentucky bourbon
- 16 ounces confectioners' sugar
- 1/2 cup butter, softened (ratio of infused:regular butter based on your preference)
- Parchment paper
- 18 ounces semisweet chocolate or chocolate chips

Instructions

- Place nuts in a sealable jar. Pour bourbon over nuts, seal and allow to soak overnight (multiple days is ideal).
- Mix sugar and butter in a medium bowl; fold in soaked nuts with bourbon. Form mixture into 3/4" balls, stab with toothpicks and freeze overnight.
- Line a baking tray with waxed paper; set aside.
- Melt chocolate in the top of a double broiler, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching.
- Dip and roll balls in melted chocolate to coat; arrange in a prepared tray.
- Depending on the occasion, store in the refrigerator until serving.

Notes

I used a variety of mixed nuts; walnuts, almonds, cashews, peanuts. Use what you have on hand!

These store beautifully in the freezer.

I used 8 tablespoons of Canadian Whiskey because that's what I had on hand.

They definitely have a boozy taste. Use less for less whisky flavour.