Recipe for: Chocolate Bourbon Balls

My balls will guarantee your holiday party is the best in town. Feel free to play with them and make your own by substituting other liquires for the bourobon. Trust me when I say your Mom will ask for 2nds.

INGREDIENTS:

- 1 Cup finely ground Vanilla Wafers
- 1 Cup finely chopped Pecans
- 1 Cup Powdered Sugar
- 1 tsp ground Cinnamon
- 1/2 tsp ground Ginger
- 1/4 cup Cocoa Powder
- 1/4 Cup Bourbon (or rum) +1 Shot
- 2 Tbs light corn syrup

Toppings: (optional) Chopped Nuts Crushed Candies Cocoa Powder Powdered Sugar

METHOD:

Mix together ground wafers, pecans, powder sugar, ground cinnamon, ground ginger, and cocoa powder until well combined in a large bowl.

Take a shot of Bourbon.

Stiry remaining 1/4 cup Bourbon and corn syrup into the dry mix.

Form into even balls and coat in the topping of your choice.

Best if chilled for an hour