

**Misc.**

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## **Bourbon Balls**

Relish Magazine

**12 cups crushed vanilla wafers (4 boxes)**

**3/4 cup dark corn syrup**

**6 tablespoons unsweetened cocoa powder**

**4 1/4 cups powdered sugar, divided**

**4 3/4 cups chopped pecans, divided**

**3 cups bourbon whiskey**

Mix vanilla wafers, corn syrup, cocoa powder, 4 cups powdered sugar, 4 cups pecans and bourbon. Refrigerate at least 12 hours.

Shape into balls. Pulverize remaining 3/4 cups pecans and sift in remaining 1/4 cup powdered sugar. Mix together and roll bourbon balls in mixture.

Yield: 72

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Per Serving (excluding unknown items): 6522 Calories; 387g Fat (50.1% calories from fat); 50g Protein; 816g Carbohydrate; 54g Dietary Fiber; 0mg Cholesterol; 399mg Sodium. Exchanges: 8 Grain(Starch); 3 Lean Meat; 74 1/2 Fat; 46 1/2 Other Carbohydrates.