
Manhattan Bourbon Balls

Food network Magazine

1 cup dried sour cherries

1/4 cup bourbon

52 vanilla wafers

1/2 cup confectioner's sugar

1 tablespoon dark corn syrup

pinch salt

In a microwave-safe bowl, cook the dried cherries and bourbon on HIGH for 3 minutes.

In a food processor, pulse the vanilla wafers until ground.

Add the cherry-bourbon mixture, confectioner's sugar, corn syrup and a pinch of salt. Pulse until combined.

Form the mixture into one-inch balls.

Place a cocktail pick into each ball. Chill until firm.

Dessert

Per Serving (excluding unknown items): 1906 Calories; 60g Fat (30.5% calories from fat); 13g Protein; 297g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 988mg Sodium. Exchanges: 11 1/2 Fat; 19 1/2 Other Carbohydrates.