

Betty's Version of Maker's Mark Bourbon Balls Recipe



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In this video, Betty demonstrates how to make delicious and seasonal Bourbon Balls, made from the recipe of Maker's Mark. I received this recipe when Rick and I went on a tour of Maker's Mark Distillery at Loretto, Kentucky. (If you are interested in the tour, please view my video, Bettys Trip to Maker's Mark Distillery with Rick.) I wanted to share this recipe with you, because it is a perfect candy to have on hand as the holiday season approaches. This candy freezes well, so you can make it early on, and have it ready for guests at a moments notice! I also like them when I have a taste for just a little something sweet. I actually like them better frozen!

Ingredients:

1 pound box confectioner's sugar
1 stick melted butter
½ cup Makers Mark Bourbon whisky
1 cup chopped pecans
(Also needed: chocolate and parafin for coating)

Soak nuts in Bourbon overnight. Combine all ingredients (except coating materials) and refrigerate until firm. Roll in small balls and dip in Bakers semi-sweet chocolate melted with paraffin. (I used a 12 oz. bag of semi-sweet chocolate chips, mixed with 1 oz. paraffin in a double boiler. I then coated the Bourbon balls with the chocolate mixture, and placed them on waxed paper to set up. I placed a single half-pecan piece on the top of each piece of candy, and pressed it lightly while the coating was still hot. I let the finished Bourbon balls cool. You can use a refrigerator or freezer to speed up the process. Then I placed them in a candy dish for serving. These Bourbon balls are wonderful for serving during the holiday season; also, they make great gifts! Enjoy!!! --And "Thanks!" to Maker's Mark!