

Betty's Version of Rebecca Ruth Bourbon Balls



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In this video, Betty demonstrates how to make her version of Rebecca Ruth Bourbon Balls. Rebecca Ruth is a candy-making company in Kentucky, and they are well-known for their delicious bourbon balls. You can buy their products on the internet at [rebeccaruth \(dot\) com](http://rebeccaruth.com), but you can also make similar, inexpensive bourbon balls at home from this recipe.

Ingredients:

- 1 pound box confectioner's sugar
- ½ cup butter, melted
- ½ cup bourbon whisky
- 6-oz. semisweet chocolate chips
- pecan halves for topping

In a large bowl, combine 1 pound of confectioner's sugar, ½ cup melted butter, and ½ cup bourbon whisky. Stir until smooth. Refrigerate for about ½ hour, until workable with hands. With your hands, pinch off about a rounded teaspoonful of cold mixture and roll it into a ball. The ball can be up to 1-inch in diameter, but you should make all balls approximately the same size. Place the ball on a waxed paper lined pan, and continue making the balls until all of the mixture is used. Place the pan in the refrigerator or freezer, until balls are very cold, but not frozen. Melt 6-oz. semisweet chocolate chips in the top of a double boiler. (You may add ½-oz. paraffin to the chocolate, if desired.) When the chocolate is melted and the bourbon balls are cold and firm, use a toothpick to dip each ball into the melted chocolate. Swirl it around to completely cover the ball, and then remove it quickly and place it back on the waxed paper lined pan. Immediately place a pecan half on top of the chocolate dipped bourbon ball and press to set. Continue dipping until all bourbon balls are completed. You may leave the pecan off half of the bourbon ball for people who do not care for pecans. These are really delicious for a party or for a late-night snack. You may keep them at room temperature on serving day, but you should store them in the refrigerator or freezer for long-term storage. You can also place these in a decorative tin for Valentine's Day gift! We love them and hope you will, too!
--Betty