

## **Kentucky Colonels**

*This recipe won the 'Chef of the evening' award in May 2007.  
Submitted by Sharon Aldrich.*

8 ounces butter, softened  
2 pounds confectioners' sugar  
1/2 cup bourbon whiskey  
2 cups finely chopped pecans or walnuts  
14 ounces semisweet chocolate

In a medium bowl cream together the butter and 1 pound of sugar with a mixer on high speed. Add the bourbon, remaining sugar and nuts and mix well. Cool the mixture in the refrigerator, covered, until firm enough to handle, about 2 hours.

Melt the chocolate in the top of a double boiler and allow to cool to room temperature.

Form rounded teaspoons of the nut mixture into balls and place on a baking sheet covered with waxed paper. Dip the candy into the chocolate mixture 2 at a time. Using 2 forks, turn the candy, coating completely with chocolate. Tap the fork to eliminate excess chocolate, then place the coated candy on the waxed paper. Continue with remaining candies. Place the baking sheet in the refrigerator until firm enough to handle, then transfer to a bowl, cover tightly, and store refrigerated until ready to serve. (Can be kept refrigerated for up to 1 week.

Recipe from FoodNetwork.com