

Bourbon Orange Blossoms from Urban Sacred Garden



This is the Christmas recipe I remember most from my childhood. My mom inherited this recipe from my grandmother and we would make them every Christmas. They always taste best if you allow them to sit for a week or more, and I was always trying to sneak one a little early. As an adult, I've added the Bourbon to the recipe. If you prefer an alcohol free version you can use 7 Tablespoons of Orange Juice instead.

Yield: About 36 Blossoms

INGREDIENTS:

- 6 Oz Nestle's Chocolate Morsels
- 1 Cup Granulated White Sugar, divided
- 3 Tbsp Corn Syrup
- 3 Tbsp Bourbon (preferably Four Roses Small Batch, Woodford Reserve or Maker's Mark)
- 4 Tbsp Orange Juice
- 2 1/2 Cups Vanilla Wafers, finely crushed
- 1 Cup Pecans, finely chopped

DIRECTIONS

1. In a medium bowl in the microwave heat Nestle Chocolate Morsels just until melted, stopping microwave and stirring every 2 minutes. Once melted stir in 1/2 Cup Sugar and Corn Syrup until sugar is mostly dissolved. Add Bourbon and Orange Juice and stir constantly until well blended.
2. In a large bowl combine Vanilla Wafers and Pecans. Add the Chocolate Mixture to the Wafer Mixture and stir until thoroughly blended.
3. In a separate small bowl add remaining 1/2 Cup of Sugar. Spoon out tablespoons of chocolaty mixture, roll into a one inch ball, and roll the ball thoroughly in Sugar. (Note: If mixture seems too dry and won't stick together add a little more Orange Juice and Bourbon.) Place ball on a sheet of aluminum foil to wrap, in a ziplock bag or in an airtight container. Blossoms can be eaten immediately but improve in flavor after storing for 1-2 weeks.
4. Keep wrapped in foil, in a ziplock bag or in an airtight container to maintain freshness. These freeze well, too (once they've been allowed to sit for a week or two at room temperature so the flavors can blend). Enjoy!