Bourbon Balls From Phyllis Remy Higgins (her mom's side)

3 cups finely crushed vanilla wafers

1 cup powdered sugar

½ cup chopped peanuts

3 tablespoons White Karo Syrup

1 1/2 tablespoons coco

6 tablespoons bourbon or rum

Mix all ingredients & form into balls (small). If balls tend to crumble, add a few extra drops of bourbon to mixture. Roll each in powdered sugar & store in airtight container for about a week to ripen. I dry balls ½ inch in diameter (keep a long time)

Bourbon Balla S.I.

3 cups finely crushed vanilla Wafers

1" pandered augar

12" chypped pasaus

3 thep white Karo syrup

1"/2 thep cocoa

6" Bourbon a Run

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