

You may duplicate these forms as needed for your entries.

WESTERN WASHINGTON FAIR CULINARY ARTS AND PRESERVED FOODS COMPETITION
HOME ARTS DEPARTMENT

Entry # _____ Class # _____

Recipes must be submitted for each entry along with signed release form found on back of this recipe form.

Recipe name: **Gramma Gin's Bourbon Balls**

Recipe Source: **Original!**

A nice covered container to store them in — a pretty Christmas Can does well

Ingredients:

Dry:

*5 c crushed crumbs of Girl Scout® Shortbread Cookies (~2 boxes)
¼ c Hershey's® cocoa
2 c powdered sugar
2 c finely chopped pecans — roasted is best 😊*

“Moist”:

*6 T light corn syrup
1 c dried dates — finely chopped
½ c Maker's Mark® Kentucky Bourbon 👍*

“Accents”:

Powdered sugar

Directions for combining ingredients: (Please number each step).

- 1) Combine Dry ingredients with a wire whisk in a large bowl.*
- 2) Add the “Moist” ingredients & mix well.*
- 3) Form in to ~1” balls then roll in powdered sugar.*
- 4) Place in the storage container & let cure for at least a day until serving.*

~ 7 dozen balls

Contestant Name: **Adrienne Anderson-Smith**

PLEASE SIGN THE RELEASE FORM ON THE BACK OF THIS RECIPE BLANK