

El Capitan Rum Balls

Allan's father loved this recipe, so Allan made these rum balls each year for his father from the time Allan was five years old through his high school years. When he heard about the cook-off, this recipe immediately came to Allan's mind, and we absolutely love his creations.

El Capitan Rum Balls

½ lb	Crushed vanilla or chocolate wafers
1 cup	Icing sugar
1 cup	Finely chopped walnuts
2 tbsp	Cocoa powder
½ cup	Dark corn syrup
3/8 cup	Myer's dark rum
1 tbsp	El Capitan Chili Powder (or Chorizo Chili Powder)

Mix the first four ingredients. Dissolve chili powder in 1/8 cup of boiling rum, and stir into the mixture. Add corn syrup and the remaining rum, and stir until the mixture is stiff.

Coat clean hands with icing sugar, and form mixture into balls. Place the balls on cooking sheet to set and refrigerate for 3 days, sneaking bites as desired.



Created by: Allan Rae

