
Chocolate Port Balls (Cookies)

Los Angeles Times, from many years ago



11 ounces vanilla wafer cookies
1/2 cup Dutch-process cocoa powder, unsweetened
1 cup pecans
1/4 cup dark corn syrup
1/2 cup port wine, use good quality
1/2 cup powdered sugar

Per Serving (excluding unknown items): 62 Calories; 3g Fat (42.9% calories from fat); 1g Protein; 8g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 23mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fat; 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com

Servings: 48

NOTES: Original recipe called for Zinfandel Port. That may be hard to find, so use any other good quality, but heavy-duty port wine. Do not use California Port. Original recipe also called for 12 ounces of vanilla wafers, but current boxes contain 11 ounces. Recipe seems fine with that quantity.

1. In a food processor, whirl vanilla wafers until they are fine crumbs, then add cocoa powder and pecans until the mixture is uniformly fine. Add corn syrup and port and whirl until blended.

2. Shape dough into 1-inch balls and roll in powdered sugar. Set on a rack to dry. Transfer to an airtight container. Will keep for a couple of weeks. Do not freeze.