

Painkiller Rum Ball Recipe



This recipe is an ode to the tropical rum libation: the Painkiller. By adding grated orange peel and freshly grated nutmeg, the essence of the cocktail already starts to come through. The half cup of rum in the recipe is a mix of dark rum, coconut rum and pineapple schnapps. Finish them off by adding more nutmeg in the sugar coating. Cheers!

- **16 Oz (about 4 cups) crushed vanilla wafers**
- **1 ½ cups finely chopped pecans**
- **½ cup flaked coconut**
- **¼ cup powdered sugar**
- **1 ½ tsp grated orange peel**
- **½ tsp grated nutmeg**
- **1 can sweetened condensed milk**
- **¼ cup dark rum**
- **¼ cup blend coconut rum mixed with pineapple schnapps**
- **fine granulated sugar + dashes of fresh nutmeg for rolling rum balls in**

Directions:

- 1) In a large bowl, combine: finely crushed wafers, chopped nuts, coconut flakes, powdered sugar, orange peel and nutmeg. Pour in the can of condensed milk. Add rum and liqueurs and mix thoroughly. Cover bowl and chill for a couple of hours.
- 2) Hand-roll dough into one-inch balls. Roll the formed rum balls in the sugar/nutmeg mix (or chocolate sprinkles, coconut flakes, or whatever else inspires you).
- 3) Store the rum balls in an airtight container for one-to-three days to develop the flavors... if you can wait that long!