



Christine Cirrone's Strufoli (Honey Balls)

Ingredients:

6 cups all-purpose flour
1 cup of sugar
1/3 cup of Crisco shortening
1 teaspoon of salt
7 large eggs
1 jigger of anisette or vanilla flavoring
Large bottle of honey
Safflower oil for frying
Paper cupcake liners

Using a board, sift flour into a circle. Add sugar, Crisco, and salt to the center of the circle. With a fork, mix into the flour. Add eggs, one at a time, and mix each into the flour. Knead the dough many, many times until it is soft and smooth.

Break off pieces and roll into a long rope. Cut into small pieces (about 1/2") on an angle. Repeat the rolling into rope until all dough is cut. Fry the pieces in Safflower oil. Remove with a slotted spoon as pieces turn golden brown and place them in a large pot filled with warm honey. You can add additional liquor at this point to your preference.

Take a large spoon of the completed Strufoli and fill up the cupcake liners. Top each one with rainbow-colored nonpareils and dot with candied fruits for an impressive presentation. They keep for many days.

(Because the Strufoli are sticky, they can be formed into many shapes. During Christmas, they can be put on a platter and shaped into a Christmas tree or wreath, then sprinkled with the colored nonpareils. To eat, break off pieces.)