

## Spicy Hot Chocolate

*Use a high end chocolate for this recipe.*

### Ingredients:

1/2 cup whole milk, 1/4 cup heavy cream  
1/2 tsp. cayenne (not a lot, milk & cream subdue it)  
5 oz. good quality milk chocolate,  
Coarsely chopped

Combine milk, cream and cayenne in a saucepan over medium heat, and cook until simmering, about 4 minutes. Add chocolate, and whisk until completely melted and well incorporated, about 2 minutes.

Serve immediately. Makes 2 drinks.

*For a party, quadruple the recipe, use a larger saucepan, keep the hot chocolate warm over **very low heat**, or a slow cooker. Serve in shot glasses or demitasse cups.*

