



# Holiday Hot Chocolate Trio

## Peppermint Hot Chocolate Recipe

**Ingredients:** Cocoa mix (1/2 cup), small peppermint sticks (7), marshmallows (1/2 cup), milk or water (3 cups).

**Instructions:** Preheat a sauce pot over medium heat. Set aside four peppermint sticks and finely crush the remaining three peppermint sticks. Add the hot cocoa mix and crushed peppermints to the pot, then add 3 cups of water or milk (for creamier cocoa). Stir until well combined and heat cocoa for 6-8 minutes or until crushed peppermints have dissolved. Evenly pour heated hot cocoa into mugs and distribute marshmallows on top, finish with a peppermint stick in each mug.

## Mexican Hot Chocolate Recipe

**Ingredients:** Cocoa mix (1/2 cup), cinnamon (1 tsp), chili powder (1/4 tsp), cayenne pepper (1/4 tsp), marshmallows (1/2 cup), milk or water (3 cups).

**Instructions:** Preheat a sauce pot over medium heat and add the hot cocoa mix (cocoa, cinnamon, and chili powder) to the pot. For a bit of extra spice, add desired amount of cayenne pepper. Add 3 cups of water or milk (for creamier cocoa). Stir until well combined and there are no clumps of cocoa mix. Heat cocoa for 6-8 minutes or until simmering. Evenly pour heated hot cocoa into mugs and distribute marshmallows on top.

## S'mores Hot Chocolate Recipe

**Ingredients:** Cocoa mix (1/2 cup), graham crackers (4), marshmallows (1/2 cup), milk or water (3 cups), honey (1 tbsp).

**Instructions:** Preheat a sauce pot over medium heat and add hot cocoa mix to pot. Add 3 cups of water or milk (for creamier cocoa). Stir until well combined and there are no clumps of cocoa mix. Heat cocoa for 6-8 minutes or until simmering. While hot cocoa is heating, crush the graham crackers, leaving some pebble sized pieces. Pour out graham cracker crumbs onto a small plate. On another small plate, drizzle a circle of honey the size of your mug. Rim each mug with honey and then immediately dip into graham cracker crumbs. Evenly pour heated hot cocoa into graham cracker rimmed mugs then distribute marshmallows on top. Chef tip: Use a blow torch to lightly toast the marshmallows!

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