



The “Perfect” Hot Chocolate

by **Clinton Kelly**



Perfect hot chocolate with grown-up boozy twists.

Prep Time:
10 Minutes

Cook Time
10 Minutes

Serves:
1 Serving

Level:
Beginner

Ingredients

- 1 cup whole milk
- 2 oz bittersweet chocolate (60% cacao)
- 2 tbsp sweetened condensed milk
- Pinch of kosher salt
- Dash of vanilla extract
- Marshmallows (optional)

Boozy Add-Ins (choose your adventure):

- Orange liqueur (Cointreau)
- Baileys Irish Cream
- Hazelnut liqueur (Frangelico)
- Baileys + Frangelico = Nutty Irishman
- Cinnamon schnapps
- Peppermint schnapps
- Aged rum
- Mezcal with cayenne

Instructions

Step 1

Combine milk, chocolate, condensed milk, salt, vanilla in saucepan over medium heat. Whisk until chocolate melts and milk is warmed. Do not boil.

Serving & Finishing

- Serve in mugs with marshmallows or whipped cream. Spike with liqueur of choice.