

PICKLER & BEN

Mexican-Style Sipping Chocolate



Chef Hugh Acheson brings you a comforting cup with a kick, perfect for a chilly day, from his cookbook, *The Chef and the Slow Cooker*. The spicy yet sweet drink is easy to make and only requires a few hours to combine the flavors. For a milder version, cut back on the amount of chiles. Serve in a big mug with biscotti for dipping.

Mexican-Style Sipping Chocolate

Makes 2 quarts

Ingredients

- 2 quarts whole milk
- 3 dried guajillo chiles
- 1 (3-inch) piece cinnamon stick
- 2 1/2 cups dark semisweet chocolate chunks, like Guittard
- 1/2 teaspoon ground cayenne pepper

Directions

1. In a slow cooker set to high, combine the milk, guajillos, and cinnamon stick. Cover and cook 2 hours.
2. Whisk in the chocolate and cayenne, whisking continuously, until the chocolate has melted. Cover and cook 1 hour to thicken. Whisk well before serving.

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