**Mexican Hot Chocolate**

**Ingredients**

**Steps**

Step 1 Place water in a 3-quart saucepan over medium-high heat and add chili pepper to boiling water. Cook until liquid reduces to 1 cup.

Step 2 Remove chili pepper, strain the water, and set the water aside.

Step 3 In a 2-quart saucepan, combine cream or milk, vanilla bean, and cinnamon stick. Cook over medium heat until bubbles appear.

Step 3 Reduce heat to low; add chocolate and honey.

Step 4 Whisk occasionally until the chocolate melts and the honey dissolves. Remove from heat and remove the vanilla bean and cinnamon stick.

Step 5 Add chili-flavored water a little at a time; taste it occasionally to make sure the flavor isn’t too spicy.

Step 7 Serve in small cups along with ground nuts and whipped cream.

A Recipe from **The Chocolate Museum**