**Mexican HOt Chocolate**

Mexico has a long history of chocolate growing and chocolate consumption. Try this delicious authentic recipe for Mexican hot chocolate to discover how flavors such as chili pepper and cinnamon can enhance this favorite drink.

**Ingredients**

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| 2 cups | Boiling water |
| 1 pepper | Chili pepper, cut in half, seeds removed |
| 5 cups | Light cream |
| 1 bean | Vanilla bean, split lengthwise |
| 1 to 2 sticks | Cinnamon sticks |
| 8 ounces | Mexican chocolate, coarsely chopped |
| 2 tablespoons, or to taste | Honey |
| 1 tablespoon | Ground almonds or hazelnuts |
| 1 dollop | Whipped cream |

**Steps**

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| 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**