

Port Wine Hot Chocolate



Ingredients

1 cup milk- make sure the milk is very fresh
1 tbsp. granulated sugar, or to taste
1.5 oz. chocolate with 70% cacao content (like from a good candy bar)
¼ tsp. vanilla extract
pinch of salt
¼ cup San Sebastian Winery Port
1 tbsp. heavy cream

Procedure

1. Heat milk and sugar over medium heat until sugar is melted.
2. Add the chocolate bar, vanilla, and salt and stir until chocolate is melted.
3. When ready to serve, add the port wine and heavy cream. Whisk until frothy.
4. Serve piping hot, but do not allow to boil.

Makes 1 serving.

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