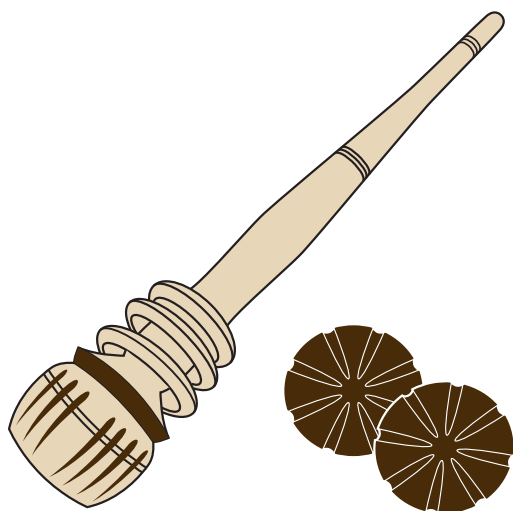


## Make Mexican Hot Chocolate



Hot chocolate was invented in Mexico. The chocolate is flavored with cinnamon, vanilla, and pepper. To whip the chocolate into a delicious, spicy drink, you use a carved wooden tool called a *molinillo*.

Try Mexican hot chocolate:

### Ingredients

- 1 1/2 ounces unsweetened chocolate
- 1/4 cup granulated sugar
- 1/2 teaspoon ground cinnamon
- Dash of salt
- 3/4 cup water
- 2 cups milk
- Cinnamon sticks
- Optional: Chile powder

### Instructions

1. Combine chocolate, sugar, cinnamon, salt, and water in medium saucepan over low heat, stirring constantly, until chocolate is melted and mixture is smooth. Heat to boiling; reduce heat and simmer uncovered, stirring constantly for four minutes.
2. Stir in milk, heat through but do not boil. Remove from heat and whip chocolate mixture with a wire whisk or *molinillo*.
3. Pour into mugs and place a cinnamon stick in each cup for a tasty stirrer. For an extra kick, add a pinch of ground chile powder.

Makes two to three servings.

Short Cut: Some large supermarkets and specialty stores carry powdered Mexican hot chocolate already sweetened and flavored with cinnamon.

The Spanish word for chocolate is spelled exactly the same way we spell it in English, but in Spanish chocolate is pronounced “cho-co-LAH-tay.” While whisking your hot chocolate, sing this song:

*Uno, dos, tres—Cho  
 Uno, dos, tres—Cho  
 Uno, dos, tres—Cho  
 Uno, dos, tres—Cho  
 Chocolate, Chocolate, Chocolate,  
 Cho!*