

## Mexican Hot Chocolate

- 2 cups organic whole milk (or almond milk)**
- 1 cinnamon stick**
- 2 pequin chilies, crushed**
- 1 tsp pure vanilla extract**
- 3.5 oz fine dark chocolate, chopped**

Heat whole milk with cinnamon stick, chilies and vanilla to a very low simmer. Turn off heat and add dark chocolate pieces to heated milk and whisk until chocolate is melted. Strain hot chocolate and serve.

*Serves 2 spicy people*

