

KEEP CALM & DRINK HOT COCOA

Try these simple recipes to put
a little kick in your cocoa!



COCONUT HOT COCOA

1 oz New Amsterdam Coconut Vodka
Hot cocoa
Whipped cream
Shredded coconut

Combine first two ingredients and top with
whipped cream and shredded coconut.

WHITE CINNAMON HOT 'ORCHOCOLATA

¼ c white chocolate chips
1 c milk, heated
1 oz Chila 'Orchata Cinnamon Cream Rum
½ tsp ground cinnamon
Microwave chocolate in 30 second intervals
until melted. Add a small amount of hot
milk to the chocolate and stir until smooth.
Combine chocolate mixture and remaining
ingredients in a heat-safe mug and stir.

HOT HOT HOT COCOA

1 packet hot cocoa mix
1 oz Jose Cuervo Cinge
1 pinch of cayenne pepper
1 cinnamon stick
Whipped cream

Prepare hot chocolate per packet
instructions. Add Cuervo Cinge
and cayenne; gently stir. Top with
whipped cream and garnish with
a cinnamon stick.

DASH OF SALT AND CARAMEL HOT COCOA

1 packet hot cocoa mix
1 oz Stolichnaya Salted Karamel Vodka
1 dash of sea salt
1 tsp caramel sauce
Whipped cream

Prepare hot cocoa per packet instructions.
Add vodka, salt and caramel; stir gently.
Top with whipped cream.

FRENCH VANILLA HOT COCOA

1 Tbsp cocoa powder
1 oz Stolichnaya Vanil Vodka
1 c milk, heated
½ tsp sugar
1½ Tbsp french vanilla creamer
Marshmallows

Combine hot milk, cocoa powder in
sugar in a heat-safe mug and mix
well. Add creamer and vodka. Stir
and top with marshmallows.

SPICED RUM HOT COCOA

1 packet hot cocoa mix
1 oz Sailor Jerry Spiced Rum
1 pinch of cinnamon
Whipped cream

Prepare hot cocoa per packet instructions.
Add rum and cinnamon; stir gently.
Top with whipped cream.

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FEELING FANCY?

Try out some of our craft hot cocoa concoctions!

TOASTED COCONUT HOT COCOA

¾ c whole milk
1 Tbsp unsweetened cocoa powder
2 Tbsp brown sugar
¼ cup semisweet chocolate chips
¼ tsp vanilla extract
1 pinch salt
1 oz New Amsterdam Coconut
Marshmallow fluff
Toasted coconut shavings

Bring first six ingredients to a simmer in a medium saucepan, whisking occasionally until the chocolate chips and sugar melt and the mixture is smooth, about five minutes. Remove from heat and stir in the coconut vodka. Pour into a heat-safe mug and top with marshmallow fluff and toasted coconut.

CHAI SPICED HOT COCOA

1 packet hot cocoa mix
1 chai tea bag
½ c water
½ c whole milk
1 oz Sailor Jerry Spiced Rum

Combine water and milk in a microwave-safe mug. Cook on high in the microwave for 1½ minutes. Remove from microwave, add the chai tea bag and allow to steep for two minutes. Remove the tea bag, and stir in the hot cocoa mix until dissolved. Add rum; stir gently and enjoy!

CINNAMON VANILLA 'ORCHATA HOT COCOA

1 c whole milk
1 cinnamon stick, coarsely broken
2 oz good-quality white chocolate, chopped
½ Tbsp brown sugar
½ tsp vanilla extract
1 pinch salt
½ tsp ground cinnamon
1 oz Chila 'Orchata Cinnamon Cream Rum

Combine milk cinnamon stick pieces in a saucepan and bring to a simmer. Remove from heat and cover. Let sit 30 minutes then remove the cinnamon stick pieces and return the saucepan to medium heat. Add the next five ingredients and heat, whisking frequently, until the milk is hot and the chocolate is melted. Add Chila 'Orchata to a heat-safe mug followed by the hot chocolate mixture.

VANILLA CAKE HOT COCOA

1 c whole milk
1 tsp brown sugar
1 cinnamon stick
1 oz good quality dark chocolate, chopped
1½ oz Stolichnaya Vanil Vodka
½ c whipped cream
Cocoa powder

Heat first three ingredients in a saucepan until nearly boiling then remove from heat. Add chocolate and whisk until smooth. Then add vanilla vodka and top with whipped cream and a sprinkle of cocoa powder.

DOUBLE SALTED KARAMEL HOT COCOA

2 tsp caramel topping
1 c whole milk
3 Tbsp cocoa powder
¼ tsp coarse sea salt
½ tsp sugar
1 oz Stolichnaya Salted Karamel Vodka
Whipped cream

Pour caramel topping into heat-safe mug; set aside. Pour next four ingredients into a sauce pan, stir then heat until hot and frothy. Pour into prepared mug and add salted karamel vodka. Top with whipped cream and sprinkle with sea salt and a drizzle caramel sauce, if desired.

MUY CALIENTE HOT COCOA

2 oz semisweet chocolate chips
8 oz whole milk
1 tsp vanilla extract
1 pinch each, sugar, salt, chili powder,
cinnamon, cayenne pepper
1 oz Jose Cuervo Cinge Tequila
Combine first three ingredients in a medium sauce pan and bring to a simmer over medium heat, stirring constantly. Pour into a heat-safe mug and add tequila; stir gently.

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February 2015 | Page 2 of 2

