



Mexican Hot Chocolate with Red Wine

📅 May 2, 2023

INGREDIENTS

2 1/2 c. whole milk

1/4 cup LaBelle Winery Malbec

1/2 tsp. ground cinnamon, plus more for garnish

Pinch of cayenne pepper or chili powder for a milder impact

6 oz. milk, semisweet, or dark chocolate, chopped, plus more for garnish

1/2 tsp. pure vanilla extract

Pinch of kosher salt

Marshmallows, for serving

DIRECTIONS

- In a small saucepan over medium heat, whisk to combine milk, wine, cinnamon, and cayenne, if using. Heat, stirring occasionally, until bubbles begin to appear where the milk meets the pan.
- Remove pan from heat and whisk in chocolate, vanilla, and salt until chocolate is melted.
- Divide into mugs and top with marshmallows, a sprinkle of cinnamon, and chopped chocolate before serving if desired ground semi sauce

