



Aztec Chili Hot Chocolate

Recipe provided by: Sean Paajanen, the Coffee and Tea Guide, from About.com

INGREDIENTS:

- 1 2/3 cups milk
- 1/2 vanilla bean, split lengthwise
- 1 red chili pepper, split with seeds removed
- 1 cinnamon stick, around 3-4"
- 1 1/2 oz chocolate (bittersweet)

PREPARATION:

Simmer milk in a saucepan with vanilla bean, cinnamon and chili. Heat through for about a minute. Whisk in grated chocolate, and continue to simmer until melted. Remove from heat and let 'steep' for another 10 minutes.

Strain out the spices and serve. Serves 2.