Labor 411

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UNION-MADE HOT CHOCOLATE

With the country shivering in the midst of a major cold snap we think a smooth, delicious cup of hot chocolate sounds like just the remedy. Union-made chocolatier Ghirardelli has a delectable recipe for what they call "Grown Up" hot chocolate. Can be made just as easily without the liqueur for the kids, and it's all union made! For a quicker cup of cocoa, they have instant <u>mixes here</u>.

- 4 ounces Ghirardelli 60% Cacao Bittersweet Chocolate Chips
- 1 cup half-and-half (Horizon, Hiland, Alta Dena)
- 1 tablespoon amaretto (Amaretto de Sabroso)
- 1 teaspoon vanilla extract (Durkee)
- 1/2 cup whipped cream

INSTRUCTIONS

In saucepan over low heat, bring chocolate and half-and-half to simmer, whisking constantly. Simmer 1 minute or until mixture thickens slightly. Remove from heat; whisk in liqueur and vanilla. Pour into four 1/2-cup demitasse or coffee cups. Top each serving with 2 tablespoons whipped cream; dust with Ghirardelli Unsweetened Cocoa (if desired). Serve immediately.

For whipped cream:

- ½ cup whipping cream (Horizon, Hiland, Alta Dena)
- 1 tablespoon powdered sugar (or to desired taste)

Chill cream. Add sugar. Whisk by hand or mixer in bowl and watch for peaks to form.

