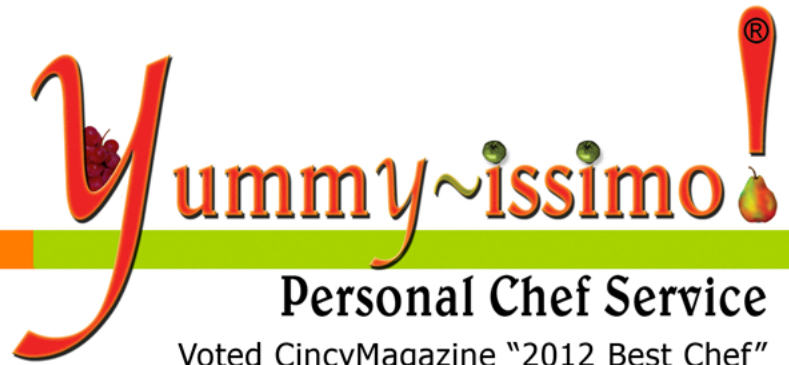


Peppermint Stick Hot Chocolate



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 12

8c whole milk

3/4c brown sugar

1/3c Dutch processed cocoa

1t almond extract

3oz semisweet chocolate, finely chopped

1c Peppermint schnapps

12 candy canes

Combine milk, brown sugar, cocoa, almond extract and chocolate in large saucepan and cook, stirring occasionally, over medium~low heat for 25 minutes or until chocolate melts and mixture is smooth. Add peppermint schnapps and stir well.

Pour into 12 coffee mugs and garnish with a candy cane.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com