

Mexican Hot Chocolate with Black Tea

INGREDIENTS:

4 C milk (whole milk preferred for creaminess)

6 oz Mexican chocolate (such as Ibarra or Abuelita), chopped

1/2 t ground cinnamon

1/4 t vanilla extract

1/8 t chili powder (optional, for a bit of heat)

1/8 t ground cayenne pepper (optional, for extra spice)

2 T sugar (optional, adjust to taste)

2 T [Yunnan Noir](#), or your favorite black tea, placed in tea bags or a tea ball

HEAT THE MILK: In a medium saucepan, heat the milk over medium heat until it starts to steam. Do not let it boil.

STEEP THE TEA: Add the black tea bags to the hot milk and let them steep for about 3 - 5 minutes. Remove the tea bags and gently squeeze them to extract any remaining liquid.

ADD THE CHOCOLATE: Add the chopped Mexican chocolate to the tea-infused milk. Stir continuously until the chocolate is completely melted and the mixture is smooth.

ADD SPICES: Stir in the ground cinnamon, vanilla extract, chili powder, and cayenne pepper (if using). Continue to heat the mixture, stirring occasionally, until it is hot but not boiling.

SWEETEN: Taste the hot chocolate and add sugar if desired, stirring until it is fully dissolved.

SERVE: Pour the hot chocolate into mugs and serve immediately. For an authentic touch, use a molinillo (a traditional Mexican wooden whisk) to froth the hot chocolate before serving.

PREP AND COOK TIMES:

Prep time: 5 minutes

Cook time: 10 minutes

Total time: 15 minutes