

Spicy Bourbon Hot Cocoa



The ancient Aztec's created Xocolatl, a unique drink somewhat like a spiced hot cocoa. Try this similar medley using our Fiery Sweet Mesquite honey.

Ingredients

1 cup almond milk
2 tablespoons Fiery Sweet Mesquite honey
2 tablespoons unsweetened cocoa powder
1 tablespoon of your favorite bourbon (optional)
1 pinch kosher salt

Instructions

Slowly whisk honey, cocoa powder, and salt in a one-half quart or one quart saucepan over medium heat. Bring it to a low simmer and slowly whisk in the almond milk. Cook, while stirring, until slightly thickened and beginning to bubble at edges. Slowly stir in bourbon. Pour into mug for serving.

Serves one.

For those who enjoy more spice, add 3 tablespoons of Fiery Sweet Mesquite honey instead of 2 tablespoons.

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