

HELP YOURSELF



# Hot Cocoa *Bar*

Fill a mug, pile on the toppings, stir and sip.

- ✦ Mini marshmallows
- ✦ Whipped cream
- ✦ Crushed peppermint
- ✦ Chocolate shavings
- ✦ Caramel sauce
- ✦ Cinnamon sticks
- ✦ Flaky sea salt
- ✦ Sprinkles
- ✦ Candy cane stirrers

# Five Mugs for the Cocoa Bar

Four grown-up cocoas and one for the kids, each made with 1 cup (240 ml) of hot chocolate.

## The base · 8 mugs

Whisk ½ cup (45 g) unsweetened cocoa powder, ½ cup (100 g) sugar and a pinch of salt into 1 cup of whole milk over low heat. Add 7 more cups (1.7 L) of milk and 4 oz (115 g) chopped dark chocolate; stir until smooth and steaming, never boiling. Stir in 1 tsp vanilla.

*Keep it warm on low. Any hot chocolate works.*

## Peppermint Cocoa

Stir **1 oz (30 ml) peppermint schnapps** into 1 cup hot chocolate. Top with whipped cream and crushed peppermint; hook a candy cane over the rim.

*Zero-proof: ½ tsp peppermint extract*

## Salted Caramel Bourbon Cocoa

Stir **1 oz (30 ml) bourbon** and 1 tbsp (15 ml) caramel sauce into 1 cup hot chocolate. Top with whipped cream, a drizzle of caramel and a pinch of flaky sea salt.

*Zero-proof: keep the caramel and the salt*

## Irish Cream Cocoa

Stir **1½ oz (45 ml) Irish cream liqueur** into 1 cup (240 ml) hot chocolate. Top with whipped cream and a dusting of cocoa powder.

*Zero-proof: 1 tbsp heavy cream and a drop of vanilla*

## Mexican-Style Cocoa

Whisk ¼ tsp ground cinnamon and a pinch of cayenne or ancho chili powder into 1 cup hot chocolate, then add **1 oz (30 ml) reposado tequila or mezcal**. Stir with a cinnamon stick.

*Zero-proof: keep the spices, skip the spirit*

## S'mores Cocoa for the Kids

Zero-proof. Fill a mug with warm, not hot, chocolate. Pile on mini marshmallows, crushed graham crackers and chocolate shavings.

*Give it a candy cane to stir*

### TENT CARDS FOR THE BOTTLES · CUT OUT, TAPE EACH TO A FOLDED INDEX CARD

FOR GROWN-UP MUGS

## Irish Cream

1½ oz (45 ml) per mug · Irish Cream Cocoa

FOR GROWN-UP MUGS

## Peppermint Schnapps

1 oz (30 ml) per mug · Peppermint Cocoa

FOR GROWN-UP MUGS

## Tequila or Mezcal

1 oz (30 ml) per mug · Mexican-Style Cocoa

FOR GROWN-UP MUGS

## Bourbon

1 oz (30 ml) per mug · Salted Caramel Bourbon Cocoa

### SETTING UP THE BAR

Bottles, a jigger and these cards at one end of the table; the kids' mugs at the other. Warm the mugs with hot water first.