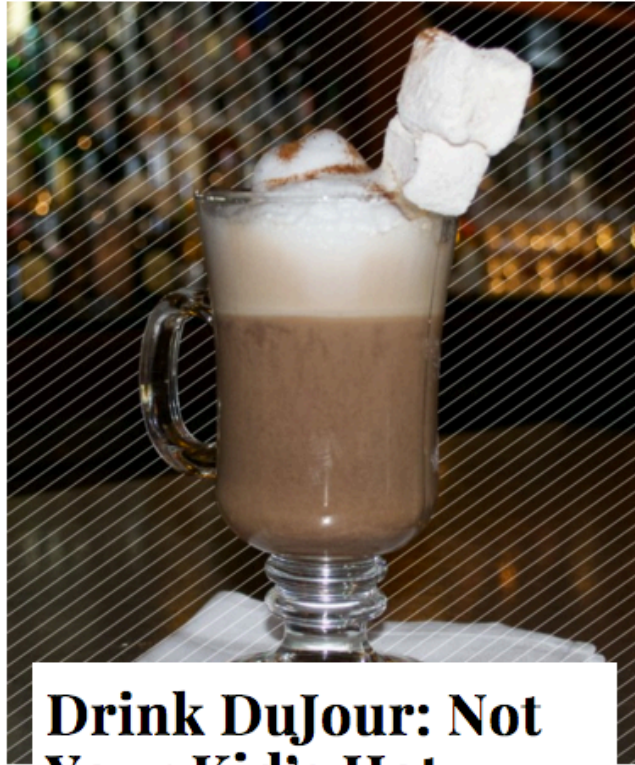


# DUJOUR



## Drink DuJour: Not Your Kid's Hot Chocolate

A boozy twist on a childhood favorite

Written by Cathryn Vaccaro

The best way to fend off winter's cold temperatures (and cap off a long day) is to curl up by the fireplace with an oversized mug of spiked hot cocoa. But before plopping down, you'll need a recipe with all the right flavors—one that includes high quality chocolate liqueur, homemade marshmallows and a lot of aged tequila. Five-star resort [Ocean House](#) serves a delicious blend that's *just* right.

"We have many guests who come to Ocean House to relive a part of their youth and to eat and drink something comfortable," says head bartender Dean Gardiner. "This drink brings out the feeling of having hot cocoa on a cold day for the kid in you, but also has that kick adults look forward to."

### NOT YOUR KID'S HOT CHOCOLATE

1 oz. Don Julio Anejo  
½ oz. Godiva milk chocolate liqueur  
3 oz. Milk  
Homemade chocolate sauce  
1 Pinch of cayenne pepper  
1 Large homemade cinnamon marshmallow

Heat milk and chocolate sauce with a pinch of cayenne pepper. Add tequila and Godiva liqueur and stir until liquids are incorporated. Top with a cinnamon marshmallow.