

Mexican Hot Chocolate

*from Taza Chocolate and **In Our Grandmothers' Kitchens***

Ingredients:

1 2.7-ounce package (2 discs) Mexican chocolate
2 cups milk
1 pinch salt

Instructions:

Roughly chop or grate the chocolate. Set it aside.

Heat the milk over medium heat until it ALMOST starts to simmer. Remove the milk from the heat, and toss in the salt.

Slow add the chocolate, stirring until it dissolves.

Return the mixture to the stove and warm it up again over low heat. While it is heating, use a whisk, a frother, or an immersion blender to froth it.

Serves 2.