

MxMo CXV – Chocolate!



Mixology Monday

It's Mixology Monday, hosted by Garnish Blog, and the theme is chocolate! I absolutely love it: chocolate and booze are a match made in Heaven! We have three cocktails to offer this month: the Chocolate Manhattan, the Chocolate Covered Rum and the Chocolate Rum Old Fashioned.

Chocolate Manhattan



I attended a seminar on tequila and chocolate at the San Antonio Cocktail Conference last year. It was an epiphany! Which statement is true: “Chocolate goes with everything” or “Alcohol goes with everything?” Or both? Anyway, I used Milagro Plata Tequila which blends with the Lillet and chocolate in surprising ways. The touch of bitterness and complexity of the Lillet Rouge complements the bittersweet Godiva. This cocktail is

not too sweet, but balanced and intriguing.

- 1 1/2 oz. Milagro Plata Tequila
- 3/4 oz. Lillet Rouge
- 1/2 oz. Godiva Dark Chocolate Liqueur

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a mixing glass with ice and stir to chill

3. Strain into chilled glass and serve

Chocolate Covered Rum



Well, we have chocolate covered peanuts and chocolate covered espresso beans and chocolate covered everything else so why not chocolate covered rum? I made a chocolate simple syrup with coconut nectar and drinking chocolate. It is really deeply chocolate and very thick. This cocktail has the flavor of rum and coconut but the dark chocolate predominates. The spice of the chipotle and bitters keeps the sweetness at bay.

- 1 1/2 oz. Rum
- 1/2 oz Coconut Liqueur
- 1/4 oz. Chocolate Simple Syrup – see below
- 2 pinches chipotle powder
- 1 dash Fees Brothers Aztec Chocolate Bitters

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a cocktail shaker and stir with a spoon to dissolve the chocolate syrup
3. Add Ice to the shaker and shake to chill
4. Double strain into chilled glass and serve

Chocolate Rum Old Fashioned



I thought that a simple Old Fashioned with aged rum and bittersweet chocolate would work. It does.

- 1 1/2 oz. Barbancourt 12 yr old Rum
- 1/4 oz. Chocolate Simple Syrup
- Orange peel for garnish

1. Chill an Old Fashioned glass with ice and water
2. Combine all ingredients in a cocktail shaker and stir with a spoon to dissolve the chocolate syrup
3. Add Ice to the shaker and shake to chill
4. Double strain into chilled glass, express the orange peel over the glass and serve.

Chocolate Simple Syrup

This is like eating a 97% cacao chocolate bar. Only a touch sweet. If it's too thick, add some hot water.

- 1 oz. Water
- 1 oz. Coconut nectar or sub honey
- 4 tbls. Dagoba Drinking Chocolate mix. You can

substitute another brand but I used 130% of the amount to make 1 cup of drinking chocolate.

- 1 tbls. Sugar or to taste.

1. Heat all ingredients in a small saucepan over medium heat until dissolved
2. Cool slightly before use.
3. If it's too thick, add some hot water.

Cheers!
