

BOURBON HOT CHOCOLATE

SERVES 4

Chef Maria Hines, Tilth Restaurant, Seattle

1 1/2 cups whole milk
2 cardamom pods, roughly chopped
3 ounces Theo dark chocolate
Pinch of salt
1 ounce Woodford Reserve bourbon
Marshmallows

Directions:

Simmer milk and cardamom over medium-low heat for about 20 minutes. Remove cardamom. Whisk in the chocolate an ounce at a time. If the chocolate flavor isn't intense enough, add more chocolate pieces to taste. Add a pinch of salt to heighten the flavor. Add the bourbon to a mug and top with the hot chocolate. Serve with marshmallows on top.