



ICED MINT CHOCOLATE

- 2 Ounces Chocolate
- 1/2 Cup Sugar
- 1/2 Cup Hot Water
- 1/4 Teaspoon Salt
- 13 Ounces Evaporated Milk
- 1/4 Teaspoon Vanilla
- 5 Sprigs Fresh Mint
- 1 Cup Cracked Ice

DIRECTIONS

1. Cut chocolate into pieces in a blender.
2. Add sugar and hot water.
3. Blend for 1 minute.
4. Add salt, evaporated milk, vanilla and mint sprigs.
5. Blend a few seconds.
6. Add ice.
7. Blend 1 minute.
8. Serve in tall glasses garnished with mint leaves.