Red Wine Hot Chocolate

A wine cocktail that doubles as dessert? You bet! Toasted marshmallows are optional, but encouraged.

Ingredients

- 2 cups dark or semi sweet chocolate chips
- 1/2 cup brown sugar, packed
- 1/4 cup cocoa powder
- 1/2 teaspoon cinnamon
- 1/8 teaspoon salt
- 5 cups whole milk
- 1 750-ml bottle fruit-forward California red wine, such as Merlot or Zinfandel
- Marshmallows or whipped cream, for serving

Instructions

Slow Cooker Method

Whisk the chocolate chips, brown sugar, cocoa, cinnamon, salt and milk together in a slow cooker set on high.

Cover and allow to come to temperature (10-15 minutes), then whisk again and add wine. Cook on high for one hour, stopping to whisk every 20 minutes.

Ladle hot chocolate into mugs and top with whipped cream or marshmallows and enjoy.

Stovetop Method

Whisk the chocolate chips, brown sugar, cocoa, cinnamon and salt together in a large saucepan or stockpot.

Add milk and bring to a low simmer over medium-low heat, whisking often.

Once hot chocolate is blended and smooth (about 8-10 minutes), reduce to low heat and add wine. Cook for 5 minutes more.

Ladle hot chocolate into mugs and top with whipped cream or marshmallows and enjoy.