

Churros & Mexican Hot Chocolate

Ingredients:

250 ml water
80 ml lard or shortening
1 ml salt
250 ml flour
3 eggs
vegetable oil for frying
50 ml sugar mixed with 2.5 ml cinnamon

Directions:

1. Bring water, shortening and salt to a boil in a pot. Stir in flour beating vigorously until a ball forms, about 1 minute.
2. Allow mixture to cool slightly.
3. Beat the eggs in a bowl and slowly add to the pot stirring until a ball forms and the dough pulls away from the sides of the pot.
4. Heat $\frac{1}{2}$ inch of vegetable oil in a cast iron frying pan.
5. Using a piping bag, pipe dough into 8-10 inch strips onto a parchment lined tray.
6. Fry until amber brown. Sprinkle immediately with sugar cinnamon mixture.
7. Serve warm.

Hot Chocolate

Ingredients:

1 litre milk
125 ml unsweetened cocoa powder
60 ml sugar
5 ml vanilla
2 ml cinnamon
2 ml cayenne

Directions:

1. Heat 250 ml of milk in a pot over medium heat until simmering.
2. Add cocoa, sugar, vanilla cinnamon and cayenne, and whisk until combined.
3. Add remaining milk, stirring constantly. Serve with cinnamon sticks.

