



Yield: 2 servings

*4 ounces Dark Hot Chocolate pistoles
(or coarsely chopped dark chocolate)*

6-8 ounces distilled water, boiling

12-16 fresh sweet basil leaves

*3-4 ounces top shelf vodka, such as
Hangar One*

ice cubes

sprig of basil leaves for garnish

SWEET BASIL CHOCOLATE MARTINI

Sweet basil and chocolate may seem like an unlikely combination. Nothing could be further from the truth. I implore you to try this cocktail and discover what a natural complement they are to each other. Unlike most chocolate cocktails, this one is not too sweet and has a wonderful, velvety texture. It can be served before dinner but it makes a wonderful *after* dinner drink, too.

MUDDLE, MELT, SHAKE & STRAIN

- Muddle the basil in a cocktail shaker or pint glass.
- Add the hot chocolate pistoles and boiling water. Stir until the chocolate pistoles have melted and let steep for 10-20 minutes.
- Add the vodka and ice. Shake and strain into chilled martini glasses.
- Garnish with fresh basil and serve immediately.

You can double, triple or quadruple this recipe and make it in advance if you're entertaining a large group. Simply make the hot chocolate-basil base in a pitcher or blender and refrigerate until ready to use. Make sure you strain out the basil before serving!

This recipe also works well with fresh mint as a substitute for the sweet basil.