

Chocolate mexicano

6c milk

1/2c sugar

3oz unsweetened chocolate squares,
cut up

1 tsp ground cinnamon

1/4 tsp salt

2 beaten eggs

2 tsp vanilla

In saucepan combine milk, sugar, chocolate, cinnamon & salt. Heat & stir until chocolate melts and milk is very hot. Gradually stir in eggs. Cook 2-3 minutes more over low heat. Remove from heat, add vanilla. Beat with rotary beater or molinillo until very frothy. Pour into mugs, garnish with cinnamon sticks. Makes 6 servings.