

HA CHA CHA

A lush cocktail pairing the flavors of chocolate and chilies. You might also rub the bruised peel of an orange round the rim of the glass to elevate the effect, but really, I digress...

Ingredients:

- 1 oz. Hot Monkey
- 2 oz. Crème de Cocoa
- 1 oz. Half & Half
- 1 Dusting of cinnamon

Directions:

1. Shake Hot Monkey, Crème de Cocoa and half & half over ice.
2. Strain into a chilled martini glass.
3. Sprinkle cinnamon over finished cocktail and swirl glass.

