

Spiced Hot Chocolate

Servings : 6

Amount	Measure	Ingredient - Preparation Method
6	cups	whole milk
3/4	cup	dark brown sugar - packed
15	whole	cardamom pods - crushed
12	whole	clove
2		cinnamon stick - broken in half
2	whole	star anise
3/4	teaspoon	whole coriander seeds
3/4	teaspoon	ground nutmeg
1/4	teaspoon	dried crushed red pepper
1/2	cup	unsweetened cocoa powder
3/4	teaspoon	vanilla extract

Bring first 9 ingredients to a simmer in a large heavy saucepan, stirring until sugar dissolves. Remove from heat, cover, and let steep 20 minutes. Add cocoa powder and vanilla. Bring to a simmer, whisking until blended. Strain hot chocolate into 8 cup measuring cup; discard spices. Divide among 6 mugs.