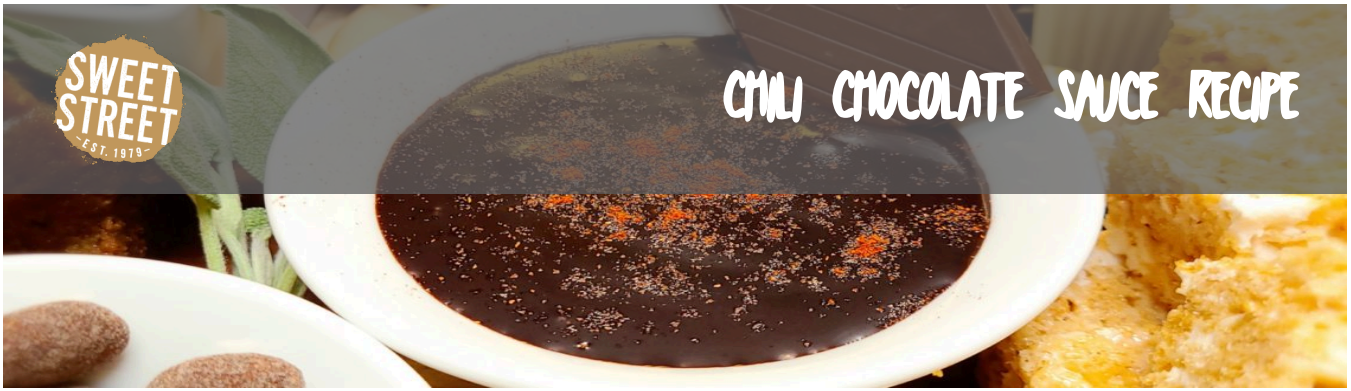




CHILI CHOCOLATE SAUCE RECIPE



Combine the sweetness and bitterness of dark chocolate with the spiciness of red chili powder, to make a delicious topper for your ice cream or a spicy dipping sauce for xangos.



Ingredients

8oz dark chocolate, roughly chopped (non-baking) We love Lindt Chili Chocolate

1 cup heavy cream

1 ounce butter

1 teaspoon chili powder

Directions

step 1

Combine chocolate, cream, butter and chili pepper in a heavy sauce pan.

step 2

Cook over very low heat until all the chocolate is melted and the mixture is smooth.

step 3

Serve warm or cold.

step 4

Can be refrigerated for up to 2 weeks and gently reheated.