

HOMEMADE HOT CHOCOLATE MIX

Makes about 5 cups

- 2 cups powdered milk
- $\frac{3}{4}$ cup unsweetened cocoa powder
- $\frac{3}{4}$ cup granulated sugar
- 2 teaspoons cornstarch
- $\frac{1}{4}$ teaspoon salt
- 2 oz (or $\frac{1}{2}$ cup) unsweetened chocolate, grated

Directions:

Place a sieve over a large bowl. Combine the powdered milk, cocoa powder, sugar, cornstarch and salt in the sieve. Sift the dry ingredients into the bowl. Add the grated chocolate. Stir to combine.

Store the mix in wide mouth mason jars.



HOT CHOCOLATE

- ¼ cup Homemade Hot Chocolate Mix (see recipe above)
- ¾ cup oat milk (or any milk of choice)

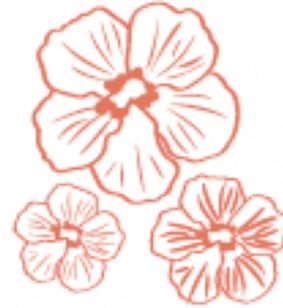
Directions:

In a 2-cup liquid measuring cup or a bowl, blend ingredients together with frother on low speed until smooth. Pour hot chocolate into a mug. Enjoy immediately.

Optional Flavors:

- Add 2 teaspoons of peanut powder for Peanut Butter Hot Chocolate.
- Add ¼ teaspoon cinnamon powder and a pinch of cayenne pepper for Mexican Hot Chocolate.
- Add a drop of vanilla and ¼ cup more of grated chocolate for “drinking” chocolate.
- Add orange zest and brown sugar instead of granulated sugar for a zip in another direction and deeper chocolate.

WARNING: Use extra precaution when blending hot liquids.



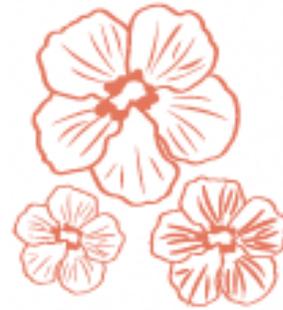
LEMON VINAIGRETTE

Makes about 1 cup

- 2 teaspoons lemon zest
- ¼ cup freshly squeezed lemon juice, about 1 lemon
- 2 teaspoons dijon mustard
- 1 teaspoon sugar
- ½ teaspoon onion powder
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- ¾ cup olive oil

Directions:

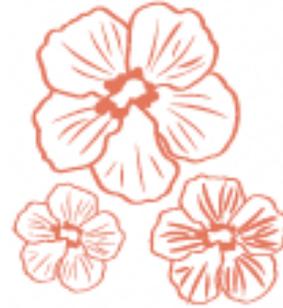
In a 2 cup or larger carafe or tall container, add the lemon zest, lemon juice, onion powder, dijon mustard, salt, sugar, pepper, and about half of the olive oil in the carafe and using the hand blender attachment, blend the ingredients until smooth. Add the remaining olive oil and continue blending until smooth. Adjust seasoning, if necessary.



SPRING PEA SOUP

Serves 4

- 2 tablespoons unsalted butter
- 1 small onion, thinly sliced
- 3 cups chicken or vegetable stock, preferably low-sodium
- 1 teaspoon kosher salt
- $\frac{1}{4}$ teaspoon white pepper
- 2 cups frozen baby peas, thawed
- 2 tablespoons heavy cream
- 1 tablespoon fresh parsley leaves, roughly chopped
- $\frac{1}{4}$ cup fresh mint leaves, roughly chopped
- 1 teaspoon lemon zest
- 2 teaspoons lemon oil (optional)
- 3 to 4 fresh mint leaves, sliced into ribbons



Directions:

In a medium saucepan, melt the butter over medium heat.

Add the onions and cook, stirring occasionally, until tender and translucent, about 5 minutes.

Add the stock and bring to a boil. Reduce to a simmer then season with salt and pepper, as desired.

Add the peas, setting aside $\frac{1}{4}$ cup for garnish. With hand blender, puree until smooth. Add the cream, parsley, and mint. Puree again on high until very smooth, for approx. 1 minutes.

Season with salt and pepper, if necessary.

Pour soup into bowls, garnishing with the reserved peas, mint, lemon zest, and lemon oil.

WARNING: Use extra precaution when blending hot liquids.