

Russell Stover®

Dark Chocolate Martini

Festive and delicious, this recipe is ideal for both small and large gatherings. It is easy to make non-alcoholic version using peppermint syrup in place of the vodka or schnapps. Cheers!



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INGREDIENTS

1 1/2 cups heavy cream (or half and half)

15 individual [Russell Stover Dark Chocolate Miniatures](#)

1 shot peppermint vodka or peppermint schnapps

Ice to fill shaker

Optional: [Russell Stover French Mint Minatures](#) or [Russell Stover Peppermint Hard Candies](#) (crushed for garnish)

INSTRUCTIONS

In a small saucepan, warm the cream — do not let it boil.

Add the Russell Stover Dark Chocolate Peppermint Melts to the cream, and stir until chocolate melts. Let cool before you proceed to next step.

Fill the martini shaker with ice.

Add the cooled chocolate and cream mixture, vodka and/or schnapps.

Shake very well, and then strain into 2 martini glasses.

Optional: rim the martini glass with Russell Stover crushed peppermint hard candies. Serve immediately.

Makes 2 Martinis