

# Chocolate Chips

*"A little of this and that"*

Issue 2  
Dec. 2017

"Caramels are only a fad. Chocolate is a permanent thing." –  
*Milton Snavely Hershey*

## Did you know?...

...that chocolate is one of the most traded goods in the world? The Mayans and Aztecs even used it for currency, including paying taxes (believe it or not).

## Chocolate Pairings:

### Chocolate with Chili – A Tantalizing Hint of Heat.

Does the thought of a little heat in your chocolate bother you? Dark chocolate with a hint of chili is a unique and exciting flavor combination. It's not something to be afraid of, and it's next to impossible to describe. Tasting is believing, in this case.

Chocolate with chili is gentle on your taste buds. In fact, you don't even know the chili is there while the chocolate is sitting on your tongue, melting slowly. Only when you swallow do you experience the unusual "bloom" of heat, but it's not the searing heat of an Indian curry, or the scorching heat of a jalapeno pepper. It's more the delicate whisper of zing that begs you to sit up and take notice.

The [Spicy Chili Truffles at Goodies Texas](#) are silken smooth dark chocolate bites with just the faintest hint of heat that tickles the back of the throat upon swallowing. The shop is located in McKinney, Texas, but you can order online as well.

For a slightly bolder bite, try the Hatch Chile toffees at Toffee Treats. (Go [here](#) to read about them and find out how to order).

Add a full-bodied Zinfandel for a sophisticated treat.

## Holiday Goodies:

### Christmas Crack

I found this over on Little Dairy on the Prairie's website. It's a toffee-type confection made with saltine crackers for a wonderful sweet/salty/crunchy snack. It's quick to make and perfect for whipping up with the kids on a snow day. Decorating can be fun for the kids. Try drizzling it with colored candy coatings (white, red, and green maybe?). Or sprinkle toasted almonds on top. It's perfect for last-minute gifts. The full recipe can be found [here](#).



## Upcoming Chocolate Events

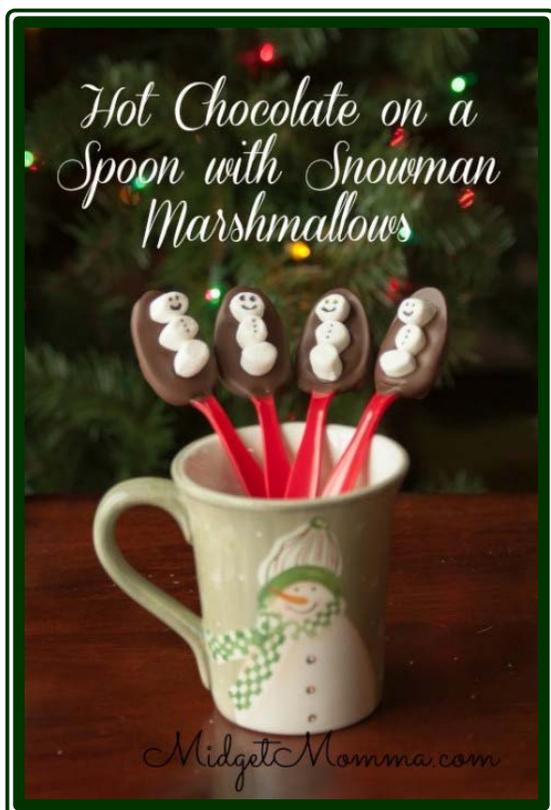
If you're going to be in Dallas, Texas, in January 2018, visit the **Chocolate and Art Show** featuring local up-and-coming artists, photographers and creators. This evening event, scheduled for January 18 and 19, will include **live body painting, vendors, live music, face-painting, and free chocolate!** The event will be held in the **Dallas Arts District**, and parking is **free**. For full details, including location and ticket prices, go [here](#).

## Chocolate Pairings (Cont.)

Tell me your favorite chocolate pairing, and I'll post your review on our website, [Uncommonlychocolate.com](http://Uncommonlychocolate.com). Just fill out the [Contact Me](#) form and drop me a note!

## What's New at Uncommonly Chocolate

[Chocolate Chip Cookie Experiment](#)...this cookie experiment explores which makes a better chocolate chip cookie – chocolate chips, or chopped, dark chocolate. The answer might surprise you!



## Last-Minute Gift

**Hot Chocolate on a Spoon w/Snowman Marshmallows**  
(courtesy [midgetmomma.com](http://midgetmomma.com))

Talk about quick and easy. And CUTE! These chocolate-dipped spoons turn a cup of hot milk into hot chocolate, complete with mini marshmallows!

- Dark or milk chocolate
- Mini marshmallows
- Edible markers
- Plastic spoons

Melt the chocolate. Dip spoons into the chocolate and lay on a sheet pan lined with parchment or wax paper. Let cool in the fridge for 5 minutes. Dip spoons in chocolate again. Do this two or three times to build up the amount desired. On the final dip, place three marshmallows on the wet chocolate, then place pan back into fridge to let set. Decorate snowman faces with edible markers.



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