

Chocolate Cream Liquor

Chocolate with a kick!

Ingredients:

14 oz can condensed milk
2 cups half and half
2 teaspoons instant coffee crystals
1 egg yolk, beaten

1 cup Irish whiskey
1/3 cup rum
2 tablespoons chocolate syrup
1 tablespoon Goodman's Vanilla

Stir condensed milk, half and half and coffee crystals over low heat until coffee dissolves. Mix ½ cup hot mix slowly into 1 beaten egg yolk. Slowly return egg yolk portion back to remaining milk mixture. Stir until boiling. Boil and stir 2 minutes.

Remove from heat and add remaining ingredients. Cool 4 hours and refrigerate. Keeps 2 months.

Tip: Pour into decorative bottles for a great holiday gift.