

## peppermint hot chocolate

1. Place contents of bag in large saucepan and melt over medium heat.
2. Add one can of evaporated milk, and 2 cups milk. Add more or less milk to taste.
3. Stir constantly until chips are melted and peppermints are dissolved.
4. Serve with whipped cream!  
Makes six 4 oz. servings.



{merry christmas}

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