

## Holy Molé Chili

Large white or yellow onion

2 green peppers

2 lbs lean ground beef

1T Jarlic (garlic from a jar)

2T Chili powder

2T Cocoa powder

¼ cup of dark brown sugar

Jar of your favorite salsa (I use Newman's own peach salsa)

2 cans of tomatoes (including the juice)

1t salt

1/2t red pepper flakes

4 squares of 72% dark chocolate

2T oil

Heat oil, add chopped onions, garlic, chopped peppers, add ground beef and brown until no longer pink. Add brown sugar, add chili powder, cocoa powder, salt, red pepper flakes. Transfer to a crock pot (on high or low depending on when you plan to eat). Add salsa and tomatoes. Simmer for at least 30 minutes. Add the squares of dark chocolate. This is best if it simmers all day.

## **Mexican Vanilla Marshmallow Melts**

One package of whole Wheat Crackers

One jar of marshmallow creme

4 cups of sifted powder sugar

1 cup of softened butter

1t vanilla extract

1 package of melting chocolate and additional chocolate for melting – dark chocolate is preferred.

To make the marshmallow filling:

Put marshmallow creme in a large bowl attached to a stand mixer, add softened butter and vanilla extract, sift powder sugar in a separate bowl and slowly add one cup of powder sugar at a time to the large bowl, stir on low speed until well blended.

To make the topping:

Melt chocolate according to package instructions.

To assemble:

Take one cracker and smear the marshmallow filling on it. Pour or dip the marshmallow cracker into the melted chocolate

Place on a sheet of parchment paper until the chocolate sets. You can also place in freezer to speed along. Does not need to be refrigerated or frozen.