



# Hot Chocolate Spiked with Drambuie

This rich hot chocolate combines half and half and milk chocolate with a hint of warmth from cinnamon. What sets this drink apart is the addition of Drambuie, a sweet Scottish liqueur that adds a complex, honeyed flavor to the mix.

**Yield: 2 cocktails**

**Time: 15 minutes**

## INGREDIENTS

2½ cups half and half  
1 cup milk chocolate chips  
½ teaspoon cinnamon  
¼ teaspoon Kosher salt  
4 ounces Drambuie

## DIRECTIONS

Heat the milk in a saucepan over medium heat - do not let the milk come to a boil. Add the chocolate chips and stir until they melt. If you want more chocolate flavor, add additional chocolate chips. Whisk in the cinnamon and salt.

While you are preparing the hot chocolate, pour 2 ounces of Drambuie into each of two mugs.

Ladle the hot chocolate into each mug and stir to combine. Enjoy!



The Culinary Travelers newsletter is a publication by Rooted in Foods  
Visit: [culinarytravelers.substack.com](http://culinarytravelers.substack.com)



# Scotch Eggs

This Scotch egg combines crispy exterior, savory country sausage, and a jammy egg. Serve them warm or cold with a condiment of your choice.

**Yield: 4 servings**

**Time: 30 minutes**

## INGREDIENTS

1 cup flour  
2 eggs, beaten  
1 cup plain bread crumbs  
1 teaspoon salt  
½ teaspoon pepper  
4 soft-cooked (jammy) eggs,  
peeled  
1 pound bulk country pork  
sausage

## DIRECTIONS

Heat 1 quart of oil in a Dutch oven or fryer to 350 degrees F. You will need enough oil to cover the eggs when frying, so use more based on the size of your pan.

Set up your three step dredging station. Place flour in one dish, egg in another, and bread crumbs in a third. Season each with salt and pepper.

Separate the sausage into four equal portions and patty each. Use wet hands to gently wrap a sausage patty up and around an egg and seal to close. Roll the egg in flour until it is coated, dip in the egg, the roll in the bread crumbs until coated and set aside. Repeat this until all four eggs are dredged.

Fry for 4 minutes and remove to a rack or a paper towel lined baking sheet to cool. Work in batches if not all four eggs will fit in your fryer. Serve with condiments of your choice.



*Culinary*Travelers

The Culinary Travelers newsletter is a publication by Rooted in Foods  
Visit: [culinarytravelers.substack.com](http://culinarytravelers.substack.com)