

Day of the Dead - Spicy Mexican Hot Chocolate Dia de los Muertos



My mom is coming to class tomorrow to teach the kids about the Day of the Dead. She thinks that students don't appreciate the meaning of the holiday and lump it together with Halloween as a scary festivity. But it's not.

1. What do you know about the meaning of the Day of the Dead? Do a little research to learn a more and come to class prepared to share.

Spicy Mexican Hot Chocolate

Ingredients

- 2 cups whole milk
- 1 chile guajillo, stem and seeds removed
- 1 Mexican cinnamon stick
- 1 3-ounce disc of Mexican chocolate

Instructions

1. In a saucepan, add 2 cups whole milk, 1 chile guajillo and 1 Mexican cinnamon stick. Stir to submerge the chile and the cinnamon stick. Warm over medium-low heat for about 10 minutes, stirring frequently.
2. Chop the chocolate disc into very small pieces. Add to the saucepan and stir with a whisk or molinillo to incorporate the chocolate.
3. Continue heating for another 5 minutes, stirring frequently.
4. Pour into a heat-safe pitcher and serve or ladle into small mugs.

Recipe by Maura Hernández.

Source: <https://theothersideofthetortilla.com/2013/11/spicy-mexican-hot-chocolate-recipe/>

Mom is going to bring enough spicy Mexican hot chocolate for everyone in my class. There are 25 students, one teacher, and one aide to prepare for. I'm afraid that this is going to be an expensive treat, so I'm going to figure out, approximately, how much it will cost her before she goes shopping.

2. How many people should she prepare for?
3. What do you guess that her supplies will cost?

4. This recipe makes enough for 4 servings. How much will she have to multiply these quantities of ingredients by to make enough ... and maybe a little extra for our Principal who might come.

5. Do all of that multiplication and write her a grocery list with appropriate quantities.

For 4 servings	Quantity needed for my class	Approximate cost
2 cups whole milk		
1 chile guajillo, stem and seeds removed		
1 Mexican cinnamon stick		
1 3-ounce disc of Mexican chocolate		
Approximate Total cost		

Helpful information

There are 5 dried Guajillo per ounce and this 3-oz bag costs \$2.25

One gallon of whole milk (128 oz) costs \$4.84.

A 6 disk package of Mexican Ibarra Chocolate costs \$39.14.



There are 3 to 4 cinnamon sticks to an ounce and this 3-oz bag of cinnamon sticks cost \$6.19

