

Peppermint Bark Alexander

As seen in the November/December issue of *Abilene* scene

Ingredients

- 2 ounces Maison Rouge VSOP Cognac
- 1 ounce crème de cacao
- 1 ounce heavy cream
- 1-2 barspoons crème de menthe
- Finely grated dark chocolate, for garnish

Directions

1. Add all ingredients to a shaker with ice and shake vigorously until well chilled.
2. Strain into a chilled coupe and garnish with finely grated dark chocolate.

Erin's Notes:

- Start with one bar spoon of crème de menthe and taste before adding more. Peppermint can take over quickly.
- For an extra-decadent version, substitute two scoops of vanilla ice cream and a few ice cubes for the heavy cream. Add everything to a blender and blend until smooth.