

# SELECTED RECIPES FROM ... PB'S SECRET CHOCOLATE COOKBOOK

Remember, anyone can be a master chef. All it takes is the right ingredient—

## CHOCOLATE!

CHOCOLATE

### PB's All-Time Favorite Chocolate Recipe

- \* 1 bar of chocolate (preferably dark)
- \* 1 hand      \* 1 mouth

Grasp bar in hand. Stick in mouth. Oh wait  
—REMOVE WRAPPER. Then stick in mouth.  
Now eat. Repeat.

**NOTE: SPEED IS OF THE ESSENCE IN THIS  
RECIPE. OTHERWISE, SOMEBODY MAY SEE  
YOU AND YOU MAY BE FORCED TO SHARE.**

CHOCOLATE

### Triple Chocolate Hot Fudge Sundae

Just like a normal hot fudge sundae, but in place of vanilla ice cream, try chocolate ice cream. And in place of whipped cream, use chocolate mousse (see recipe below). The hot fudge part stays the same, naturally. Unless you want to triple the usual of amount of fudge, in which case you have a Triple Triple Chocolate Hot Fudge Sundae.



CHOCOLATE

### Zuper-Rapide Mousse au Chocolat (Super-Fast Chocolate Mousse)

- \* 1 cup of cream      \* 1 beret      \* 1 bar of chocolate      \* French accent

Whip cream with blender until it makes little mountain peaks. Melt chocolate in small saucepan. (The best way to do this is to put the saucepan inside a larger pot filled with warm water.)\* Then stir chocolate into whipped cream. Lick fingers.  
Tip beret. Say voilà. Serve.

**\*THIS KIND OF WARM WATER BATH IS CALLED A BAIN-MARIE. SUPPOSEDLY, THE BAIN-MARIE WAS INVENTED BY AN ALCHEMIST IN ANCIENT ALEXANDRIA, MARIA THE JEWESS, WHO NEEDED A GENTLE WAY TO MELT HER ALCHEMICAL MATERIALS. LATER, IT BECAME A PREFERRED METHOD FOR MELTING CHOCOLATE. AS IT TURNS OUT, THERE IS MORE TO THE CHOCOLATE-ALCHEMY CONNECTION THAN THE ILLUSTRIOUS MEMBERS OF THE TERCES SOCIETY INITIALLY SUPPOSED.**

## CHOCOLATE

## Indoor S'mores

A proper s'more is made beside a campfire and consists of one roasted marshmallow and two broken pieces of chocolate sandwiched between graham cracker squares. Ideally, the marshmallow is golden brown, not burned (although the charred marshmallow has its supporters!), and hot enough to melt the chocolate. If you're anything like me, you spend much of your life impatiently waiting for your next s'more. But let's face it. For most of us, campfires are few and far between. After much reflection, I think I have found a solution—something to tide us over until the next campfire:

- \* 1 roasted marshmallow
- \* 2 broken pieces of chocolate
- \* 2 graham cracker squares

Stick a marshmallow onto a skewer or fondue fork. Dip the marshmallow in chocolate fondue. Then place it between two squares of graham cracker. Behold the Indoor S'more!

Important: you must tell or listen to a ghost story while eating. Otherwise, your Indoor S'more is no more a s'more than I am.

## CHOCOLATE

## Chocolate Egg Cream

If your grandparents were raised in Brooklyn, they probably wax poetic about the joys of this classic soda fountain concoction.

- \* Seltzer water
- \* Milk
- \* Chocolate syrup
- \* Not a single egg

Like James Bond's martini, an egg cream should be shaken, not stirred.

## CHOCOLATE

## Chocolate Fondue

The only thing better than cheese fondue.

- \* Chocolate for melting
- \* Things for dipping (i.e., bananas, strawberries, orange sections, cookies, marshmallows, fingers)

Melt chocolate in bain-marie or fondue pot. Dip selected items. Eat until you feel sick.

CHOCOLATE

## Caca Boy's Aztec Hot Chocolate

The Aztecs drank chocolate in all sorts of ways, with all sorts of flavorings, but usually they preferred their chocolate hot and spicy.

- \* Hot cocoa mix
- \* Cinnamon
- \* Hot water (or milk)
- \* Chili powder



Follow directions on the hot cocoa package. Then add cinnamon. And, if you're brave, a pinch of chili powder.

**TIP: WHEN PREPARING THIS DRINK FOR OTHERS, DON'T TELL THEM ABOUT THE CHILI. SEE HOW THEY REACT.**

CHOCOLATE

## PB's Grilled PB, B, and C

- \* Two slices of bread
- \* One chocolate bar
- \* Peanut butter
- \* Butter
- \* One banana, sliced
- \* Milk (for drinking)

Make a peanut butter, banana, and chocolate sandwich. Butter the outside. Grill in a pan or heat in a panini press. Serve with glass of milk. Inform any nearby adults that they are not allowed to taste your sandwich—it will make them fat.

CHOCOLATE

## Chocolate Chocolate Chip Cookies

Chocolate chip cookies are almost perfect. This is how you correct their one minor flaw.

- \* 1 chocolate chip cookie recipe (see back of chocolate chip package)
- \* ½ cup (or a little more) cocoa powder
- \* extra dough for eating uncooked

Follow the instructions in your chocolate chip cookie recipe. But before spooning out your cookies, add cocoa powder. Stir.

**NOTE: IF YOU FEEL YOUR COOKIES STILL AREN'T CHOCOLATY ENOUGH, YOU MAY ADD BROKEN PIECES OF CHOCOLATE BARS AND/OR M&M'S.**