

Chocolate Caramel Martini



Ingredients

- 19 McCrea's Candies Deep Chocolate caramels (or one tall tube)
- Sea Salt
- 3 ounces chocolate liqueur
- 3 ounces caramel-infused vodka
 - 12 caramels
 - 1 handle vodka of your choice
- 2 ounces + 1 tablespoon half and half, divided
- Dark chocolate, grated to garnish

Directions

- To make the caramel-infused vodka, add 12 caramel candies to a 22-ounce jar (approximately $\frac{1}{4}$ of the volume). Fill the jar with vodka up to the rim and seal well. Shake or agitate every 6-12 hours, and let infuse for 24-48 hours.
- To prepare the glasses, unwrap 4 caramels and place in a microwave safe bowl. Add 1 tablespoon half and half and place in microwave. Melt in 20 second increments, stirring each time until thoroughly combined. Dip rims of martini glass into melted caramel and roll in sea salt. Place in freezer while preparing cocktail.
- In a cocktail shaker filled with ice, combine the chocolate liqueur, caramel-infused vodka, and the half and half. Cover and shake vigorously until well-chilled.
- Remove glasses from freezer and strain the martini mixture evenly into each one.
- Garnish with freshly shaved dark chocolate, 3 additional chocolate caramels on a skewer and serve.

YIELD: 2 cocktails