

S'mores Galore

A blast of cayenne transforms this chocolaty camp treat into a gooey, spicy bit of heaven

BY ANDREA LYNN



Spicy S'mores

Yield: 6 to 8 servings • **Zest Factor:** Medium-Hot
By covering the graham crackers with a layer of spicy chocolate, most of the work for these portable s'mores is done ahead of time, making these treats ideal for tailgating. If you don't have the tools to set up a double boiler for melting the chocolate, microwave it on low heat instead.

- 1 (12-ounce) bag semi-sweet chocolate morsels
- 1 teaspoon cayenne powder
- 2 tablespoons heavy cream
- 16 graham crackers squares
- sea salt, as needed
- large marshmallows

Fill a small saucepot halfway with water, and bring to a boil over medium-high heat. Place a metal bowl that will fit over the saucepot without touching the water, and add $\frac{2}{3}$ of the chocolate morsels to the bowl. Using a wooden spoon, stir the melting chocolate until reaching a smooth consistency, just a couple minutes.

Remove the bowl from the double boiler setup, and add remaining chocolate morsels, cream and cayenne powder to the melted chocolate. Stir with the wooden spoon to combine. Taste, and add more cayenne powder, if desired.

Cover a baking sheet with a two

layers of waxed or parchment paper. Working quickly, dip one side of the graham cracker square into the melted chocolate, using a small spatula or knife to smooth out the chocolate on the cracker, if necessary. Repeat with remaining graham crackers. Sprinkle sea salt on top of the chocolate-covered graham crackers.

Put the baking sheet into the freezer, and let the chocolate harden for 1 hour. When the chocolate on the graham crackers has hardened, wrap them individually in waxed or parchment paper and place in a zip top bag. Store the graham crackers in the refrigerator until ready to use.

To make the s'mores on the grill: Preheat the grill to high heat. Skewer the marshmallows on skewers, place over the fire, and roast until the marshmallows are toasted. Add the toasted marshmallows onto the chocolate-covered graham cracker, and serve.

To make the s'mores in the oven: Preheat the broiler. On a foil-lined baking sheet, add marshmallows, and place under the broiler. Cook until marshmallows are toasted, about 1 minute. Place the toasted marshmallow onto the chocolate-covered graham cracker, and serve.