

# Forbes

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## Gramma's Nightcap

Charles Joly's illustrious career in the cocktail world has garnered him a [shelf full of top-shelf accolades](#): He was [U.S. Bartender of the Year](#) at the 2013 Spirited Awards, the [Diageo World Class global champion](#) in 2014, and the recipient of the 2013 James Beard Awards' Outstanding Bar Program for his work at The Aviary. For this year's holiday season, Joly is going back to an old favorite: hot chocolate. "I started putting spiked Mexican-style hot chocolate on my winter cocktail menus back in 2008 at the Drawing Room in Chicago," says Joly, who is also the cofounder of the award-winning RTD line [Crafthouse Cocktails](#). "We'd even go so far as to make boozy marshmallows in-house, with orange and vanilla liqueurs, then toast them tableside. You can always add additional spices or a twist of orange peel and play with the modifying liqueurs." But don't use just any chocolate. Joly is exacting when it comes to this particular ingredient and insists that at-home bartenders use the best they can find. "I've fallen in love with the Picante Drinking Chocolate from [Sleep Walk Chocolateria](#) in Chicago. It's perfectly spiced with cinnamon and cayenne and uses top-quality cacao," he says. "Commercial alternatives include [Nestlé Abuelita](#) and [Ibarra](#), but do yourself a favor and order some Sleep Walk."

### GRAMMA'S NIGHTCAP

#### Ingredients:

1 oz. Plantation Barbados 5-Year Rum  
0.75 oz. quality coffee liqueur  
12 oz. milk or milk alternative  
2 Sleep Walk spiced chocolate pucks  
Pinch of coarse salt

**Method:** Combine all liquid ingredients in a small pot and heat. Add salt and drinking chocolate pucks. Traditionally, we would use a molinillo rolled between your palms to froth and combine the ingredients; otherwise, a whisk will do in a pinch.



CHARLES JOLY