

Chocolate Syrup

YIELD: ABOUT $\frac{3}{4}$ CUP

I'm not sure why chocolate soda isn't more popular—I was surprised by how much I enjoyed (and occasionally craved) this drink. A glass is chocolatey enough to fill in for dessert while being relatively low in fat and calories. If you're questioning the need to make chocolate syrup instead of just using a store-bought bottle, trust me and try it. Homemade syrup tastes much more like chocolate and much less like chemicals than what you get in a plastic bottle. Use this chocolate syrup to also make an Egg Cream (page 110). Or, to make a chocolate-mocha syrup, just add 1 tablespoon espresso instant coffee, like my favorite, Medaglia D'Oro Instant Espresso, into the pot along with the cocoa.

$\frac{3}{4}$ cup water

$\frac{1}{2}$ cup good-quality natural-process unsweetened cocoa powder

$\frac{1}{4}$ cup raw cane sugar

1 tablespoon vanilla extract

In a medium, heavy pot, combine the water, cocoa powder, sugar, and vanilla extract. Bring to a boil over high heat, and let boil until thickened, 2 to 4 minutes, whisking vigorously to combine. Remove from the heat, and let cool. Refrigerate in a covered container for up to 7 days.

To make Chocolate Soda: Stir 2 tablespoons Chocolate Syrup, or to taste, into 10 ounces ($1\frac{1}{4}$ cups) seltzer.

Egg Cream

YIELD: 1 SERVING

Egg creams are a classic old-time New York concoction made with milk, seltzer, and chocolate syrup. Traditionalists may balk at my use of cream instead of milk, but I think using a smaller volume of richer dairy results in more seltzer, and thus a fizzier beverage. Traditionalists suggest serving a pretzel rod with the egg cream.

1½ tablespoons cream

2 tablespoons Chocolate Syrup (page 109)

¾ cup seltzer

In a 10- to 12-ounce glass, stir together the cream and chocolate syrup to thoroughly combine. Slowly pour in the seltzer. Gently stir again if needed.

