

Did you know...

**Peppermint**/Indiana ranks 4<sup>th</sup> in the nation in production, representing 6.8% of total output

**Spearmint**/Indiana ranks 5<sup>th</sup> in the nation in production, representing 3.2% of total output

Mints are grown for the essential oils they produce in specialized glands on the leaves and stems. That oil is recovered by steam distillation of the harvested hay and used for a variety of purposes, such as flavoring chewing gum, candy, tea, liquor, pharmaceuticals, toothpaste and other oral hygiene products.

As we savor the season and celebrate all of the aromas and tastes associated with it, ISDA hopes you will join us in recognizing the many contributions of our dedicated Hoosier mint producers.

## Peppermint Hot Chocolate



1 c Heavy Cream

4 c Milk

1 c White Chocolate Chips

¼ c Peppermint baking pieces

½ t Vanilla

Garnish (optional)

Peppermint Baking Pieces

Candy Canes

Whipped Cream

White Chocolate Shavings

In a 2 qt saucepan, heat cream, milk, white chocolate chips and peppermint baking pieces until chocolate melts and milk is warm through. Do not boil! Add in vanilla and pour into mugs. Garnish and serve!