



[Chocolate Rum Kiss](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 5 minutes

Chocolate Rum Kiss Mise en Place:

- [Grater](#)
- [Martini Glass](#)
- [Ice Cream Scoop](#)
- [Jigger](#)
- [Tall Cocktail Glass](#)

Chocolate Rum Kiss Ingredients:

- 1 oz Captain Morgan White Rum
- 1/2 oz White Chocolate Liqueur
- 1 oz Cream of Coconut
- 2 oz Half and Half
- Small Scoop of Vanilla Ice Cream
- 1 oz Milk Chocolate
- 10 Pistachios
- Vanilla Extract (for rimming)

Chocolate Rum Kiss Directions:

- Shell your pistachios; crush the pistachio meat.
- Grate your milk chocolate fine; combine with crushed pistachios.
- Rim your cocktail glass. Use vanilla extract for the liquid, the milk chocolate and pistachio mixture for the dry rimming material. **DO NOT SKIP THIS STEP!**
- Place a small scoop of vanilla ice cream in your rimmed cocktail glass.
- In a cocktail shaker, combine Captain Morgan White Rum, white chocolate liqueur, cream of coconut and half and half; shake 10 times.

- Pour into cocktail glass over ice cream.
- Top with the pistachio nut and milk chocolate mixture.

Makes 1 Chocolate Rum Kiss Cocktail