

VALENTINE'S DAY CHOCOLATE DIPPED STRAWBERRIES

Yield: 12 Strawberries

Prep time: 20 minutes

Cook time: 20 minute

Total time: 40 minutes

INGREDIENTS:

- 1 pint of Fresh Strawberries
- 5 oz Semi-Sweet Melting Chocolate (broken into pieces if a bar)

INSTRUCTIONS:

1. Line a cookie sheet with parchment or wax paper.
2. Wash the strawberries and dry thoroughly.
3. Double Boil Method (preferred): Put the chocolate in a heat-proof medium sized bowl. Fill a medium sized saucepan with a couple inches of water. Put the saucepan on the stove over medium heat. Bring to a steady simmer. Once simmering, turn the heat to low. Rest the bowl of chocolate over the sauce pan and begin melting chocolate stirring frequently.
4. Microwave: Put the chocolate in a microwavable safe bowl. Melt the chocolates in a microwave at half power, for 1 minute, stir and then heat for another minute or until melted.
5. Once chocolate is melted and silky smooth, hold the strawberry by the stem, dip into the melted chocolate, lift and let any excess chocolate fall back into the bowl. Set strawberries on the lined cookie sheet. Repeat with the rest of the strawberries.
6. Place the cookie sheet in the fridge to set for about 20 minutes.

NOTES:

To make them extra fancy, melt some white chocolate and drizzle over the top with a fork or get some red and white sprinkles!