Chocolate Dipped Strawberries
Makes servings

Ingredients:
6 ounces semisweet chocolate chips
1 pound strawberries (about 20), washed and dried well
Toppings: mini chocolate chips, flaked coconut, toasted nuts

Directions
1. Put the semisweet medium heatproof metal medium bowl. Fill a medium saucepan
with a 2 inches of water and bring to a simmer over medium-high heat. Turn off the
heat; set the bowls of chocolate over the water to melt. Stir until smooth. (Alternatively,
melt the chocolates in a microwave at half power, for 1 minute, stir and then heat for
another minute or until melted.)
2. Once the chocolates are melted and smooth, remove from the heat. Line a sheet
pan with parchment or waxed paper. Holding the strawberry by the stem, dip the fruit
into the dark chocolate, lift and twist slightly, letting any excess chocolate fall back into
the bowl.
3. Roll into desired topping. Set strawberries on the parchment paper. Repeat with the
rest of the strawberries. Set the strawberries aside until the chocolate sets, about 30
minutes.