

CHOCOLATE COVERED STRAWBERRIES

UTENSILS:

2 quart saucepan with double boiler

Cookie sheet

INGREDIENTS:

8 oz. dark chocolate

1 quart fresh strawberries, rinsed

1/3 cup milk

DIRECTIONS:

Bring 2 inches of water to a boil in the saucepan. Place the double boiler inside of the saucepan, and reduce the heat to medium. Add chocolate and milk, stirring occasionally until the chocolate melts. When the chocolate is completely smooth and melted, turn the heat off. Pat the strawberries dry with a paper towel, and individually dip them halfway in the chocolate. Place them on a cookie sheet in a single layer. Chill in the refrigerator for 15 minutes.

NOTES:

