



Chocolate Covered Strawberries

Tomorrow is Valentine's Day. It may have sneaked up on you this year and you are wondering what you can make on short notice for that special someone in your life.

Wonder no more! Here is an easy recipe for chocolate-covered strawberries that you can fancy up or keep plain. Either way they are sure to please. And the video is under 2 minutes!

It is mentioned in the video that Tom Kron, who made chocolate for Jacqueline Kennedy Onassis, invented the chocolate-covered strawberry. While I could not validate that for certain, this creation likely came about with the fondue craze. Regardless of who first created it, we all love these!

A few tips:

- If you live close to a Trader Joe's or Whole Foods, check out their strawberries and chocolate options. Dark chocolate is a favorite of many.
- Choose the strawberries by your nose. Pick fragrant and plump ones that are bright red and ripened, since strawberries do not ripen after they have been harvested.
- Make sure the baking sheets are large enough to place all the strawberries. Give them a few inches of room after dipping.
- Make sure the strawberries are room temperature and completely dry. Even a drop of water in the melted chocolate can cause it to "seize" and turn the entire mixture into a grainy mess. Condensation will prevent the chocolate from sticking, so don't try this with cold strawberries.

Ingredients

12 ripe strawberries with stems

12 ounce bag of semi-sweet chocolate or morsels or a 10-oz. bar of dark chocolate

Optional

Coconut flakes

Crushed pistachios

Sprinkles

Melted white chocolate

Equipment needed

Cookie sheet
Wax paper
Microwave-safe dish
Wooden spoon
Toothpicks

Preparation Process

Gently rinse strawberries, leaving on the green stem
Allow to dry a few hours before preparation.
Cover cookie sheet with wax paper
Melt chocolate in the microwave-safe dish on defrost setting. Melt in 10-second increments to ensure it does not burn. Stir in between 10-second melting times
Spear each strawberry with a toothpick
Dip each strawberry into the melted chocolate about 2/3. Lift it out and rotate clockwise until the chocolate stops dripping and place it gently on the baking sheet with waxed paper
Store in the refrigerator for a least an hour before serving.

They will last about 2 hours at room temperature before starting to melt.

For fancier strawberries, dip them in nuts or coconut or drizzle white chocolate over them.
Enjoy this sensual, delicious Valentine's Day surprise!

Bonus Items

If you want to watch the video again. Click [here](#).