

CHOCOLATE COVERED STRAWBERRIES

MAKES 12 TO 18

Use strawberries with long stems attached if you can find them—the stem makes a convenient handle. Although strawberries are classic, this recipe also works well with cherries, banana pieces, or pineapple chunks. Dried apricots are good, too. For fruits without stems, use a skewer to avoid dunking your fingers in the melted chocolate.

INGREDIENTS

- 8 ounces high-quality bittersweet chocolate, chopped**
- 1 quart strawberries, rinsed and thoroughly dried**

FOR WHITE CHOCOLATE DRIZZLE

- 3 ounces white chocolate (white chocolate chips do not melt well, so use bar white chocolate)**
- Vegetable oil, if needed**

INSTRUCTIONS

1. Line a baking sheet with parchment paper and set aside. Microwave the chocolate, whisking often, until melted and smooth, 1 to 3 minutes.

2. Holding the strawberries by the stem, gently dip them into the chocolate, turning them to coat completely. Allow the excess chocolate to drip back into the bowl. Transfer the strawberries to a parchment-lined baking sheet and place the baking sheet in the refrigerator until the strawberries cool completely, at least 30 minutes.

3. Optional White Chocolate Decoration: Microwave the white chocolate, whisking often, until melted and smooth, 1 to 3 minutes. Using a spoon drizzle the white chocolate over the cooled chocolate-coated strawberries. If the white chocolate seems too stiff to drizzle, stir in vegetable oil, $\frac{1}{2}$ teaspoon at a time, to loosen it. Transfer the baking sheet to the refrigerator until the chocolate has hardened completely.



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