

Chocolate Strawberries

1 LB. FRESH STRAWBERRIES
3/4 CUP MILK CHOCOLATE CHIPS
3/4 CUP SEMI-SWEET
CHOCOLATE CHIPS
1/2 CUP WHITE CHOCOLATE
CHIPS
1 TBSP. SHORTENING
PARCHMENT PAPER



With a wet/damp washcloth wipe each strawberry and it's leaves to clean. You may wash them under running water a day ahead and let drip dry. Washing under running water will help leaves stay intact and they will remain greener! Put both milk and semi-sweet chocolate chips in a microwave safe bowl with shortening. Cook on 30 second intervals mixing well with a spatula each time until chips are melted and creamy. Dip each strawberry into chocolate to coat-shake off excess & lay on parchment to dry.

Melt white chocolate the same way in microwave and dip a spoon in white chocolate and drizzle it on the top of chocolate strawberries to make them beautiful.

Store in airtight container and refrigerate.

- Do not substitute shortening with butter.