

# Noreen's Kitchen

## Chocolate Covered Strawberries

### Ingredients

1 Pint of large strawberries  
1 cup semi sweet chocolate chips  
1 cup white chocolate chips  
1 tablespoon shortening

\*\* Candy melts may be used instead of the chocolate chips\*\*

### Step by Step Instructions

Wash strawberries and dry well with paper towel.

Melt chocolate chips in microwave using 30 second bursts stirring in between until totally smooth and melted.

You may also choose to melt the chocolate by using a double boiler. Set a bowl over a pot of simmering water, but do not allow the bowl to touch the water. Place chocolate in bowl and stir occasionally until melted.

Hold the strawberry by it's stem and gently dip 3/4 of the way into the chocolate of your choice.

Allow the excess to drip off slightly.

Place dipped berry on to a baking sheet or tray that has been lined with parchment or waxed paper.

You may place some of the melted chocolate into a plastic bag. Snip off the corner and drizzle the opposite color onto the berries. For instance white chocolate drizzle on dark chocolate dipped berry.

Place berries in the fridge for at least 30 minutes to allow chocolate to set.

Share with family and friends!

Enjoy!

