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Chocolate-Dipped Strawberries

Fri, 04/02/2010 - 11:20 -- Roger Doiron

Introduction:

Chocolate. Strawberries. Need we say more?

Preparation:

Line large baking sheet with waxed paper. Melt chocolate chips and butter in double boiler set over simmering water until mixture is smooth. Stir in a tablespoon or two of water if your chocolate is too thick. Holding strawberry by its green top, dip 3/4 of berry into melted chocolate. Let excess chocolate drip off into the boiler. Roll in chopped nuts, if using. Place on waxed paper. Repeat with remaining strawberries. Refrigerate until chocolate coating is firm, about 1 hour.

Image (optional):

Crops:

[strawberry](#) [1]

Recipe Type:

[desserts](#) [2]

Ingredients:

6 cups whole strawberries, unhulled, washed and dried 1 1/2 cups semisweet chocolate or chocolate chips 1 tbsp butter Nuts, chopped (optional)

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Links:

[1] <http://kgi.org/crops/strawberry>

[2] <http://kgi.org/recipe-type/desserts>