

# Chocolate Covered Strawberries

## Ingredients

- 6 ounces semisweet chocolate
- 1 pound strawberries with stems preferably (washed and dried)

## Directions:

Grab a medium saucepan and fill it with a cup of water. Let it simmer over medium heat. While the water comes to a simmer, put the semisweet chocolate (chopped) in a heatproof bowl. Turn off the heat and set the bowl of chocolate over the saucepan so it can melt. Stir until chocolate is smooth. Remove it from the heat and start on lining a baking sheet or plate with parchment paper.

If you can't find strawberries with stems you can use toothpicks or skewer stickers to stick into the strawberries.

Dip each strawberry into the chocolate, making sure to twist slightly as you lift. Set it on the parchment paper and repeat the process.

Set the strawberries aside so the chocolate can harden. Once it's set, you're ready to indulge.