Chocolate Covered Strawberries

Make 1 quart

1 quart fresh strawberries, clean and patted dry

1 10 oz package Ghirardelli Milk Chocolate wafers

Create a double boiling by placing wafers in a heat proof bowl.

Fill a saucepan halfway with water.

Bring water to a boil.

Reduce the heat to create a simmer in the saucepan and place the heat proof bowl of waters on top.

Stir constantly till chocolate is melted and shiny.

You do not want to water to be touching the bottom of the bowl, chocolate will break if it gets too hot. In the event the chocolate does seize you can add in some shortening a teaspoon at a time until it becomes smooth.

When making chocolate covered strawberries, buy white chocolate wafers to drizzle as an accent, or sprinkle jimmies or sprinkles on the berries wile still wet. Shredded coconut is delicious too.

Be creative, have fun, like Suzanne said they are always a welcomed hostess gift.

Suzanne used the same method to make chocolate dipped pretzels, you can make chocolate dipped marshmallows. All of it will be fun family time and make a great treat for sharing.