



## LAST MINUTE GUIDE TO A GREAT VALENTINE'S DAY GIFT!

### HOMEMADE CHOCOLATE COVERED STRAWBERRIES

STEP #	TIME NEEDED	ACTION ITEM
1	1 minute	Put a flat plate in the Freezer or Refrigerator...you'll need it later.
2	About 30 minutes <i>(depending on how close your store is)</i>	<p>Get to the store and get the basics:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Large Strawberries (6 will be plenty for the two of you)</li> <li><input type="checkbox"/> Chocolate: Yes, you can do both white and dark chocolate, but if you're tight on time (AND YOU ARE!) or cash, just get his/her favorite...trust me:               <ul style="list-style-type: none"> <li>• Bag of Mini Semi-sweet Chocolate Chips</li> <li>• Bag of Mini White Chocolate Chips</li> </ul> </li> <li><input type="checkbox"/> Small Vegetable Oil (skip it if you want to save a little money...they won't be as glossy and definitely harder to remove from the plate, but that's OK!)</li> <li><input type="checkbox"/> Toppings (again optional):               <ul style="list-style-type: none"> <li>• <u>Easy</u>: Chopped nuts, Instant coffee/espresso, or just use some of the Chocolate Chips you bought above (brilliant!). Seriously, this "Easy" route will still impress. But if you're an over-achiever:</li> <li>• <u>Harder</u> (look at your watch...do you really have time???): Really? You're sure? OK then, get both kinds of chocolate chips and get a pastry bag (cake aisle) or Ziploc-style bag for the drizzle. Or, in a pinch, just use the Vegetable Bag you put your strawberries in... that will give you a couple of extra bucks to buy, you guessed it:</li> </ul> </li> <li><input type="checkbox"/> A Card. The Strawberries are cool, but you HAVE TO write a sweet, loving note! (Hurry up...don't dwell in the Card aisle...it's what you write in the Card that will really count.)</li> </ul> <p>Now Pay and get outta there. Get home!</p>
3	1 minutes	Add bag of chocolate to a microwavable mixing bowl. Save a couple of Tablespoons to use as a topping. If you got it, add a teaspoon of the Oil (doesn't have to be exact...just use the cap to measure). Stir.
4	5 minutes	Throw bowl in the microwave at 50% power for 15 seconds. Stir. Continue to nuke at 50% power, checking and stirring every 10-15 seconds until smooth and melted. (Won't take long...so watch it.) If you were stubborn (or overly confident and you got two types of chocolate), darn you! (I completely relate BTW) I mean, darn you! Ugh! OK, OK...just melt the other bowl of chocolate the same way.
5	3 minutes	Put a couple of spoonfuls of chocolate in the pastry bag or Ziploc and snip just the very tip with scissors. *If you are using the Vegetable Bag as a piping bag for the drizzle, make sure Chocolate has cooled a bit...those bags can be crazy thin and you don't want it to melt. Test it on the upper portion of the bag.
6	10 minutes	Dip all the Strawberries. Leave the Strawberries as they are (beautiful) or dip in the toppings or drizzle (beautifuller)...or do a variety (beautifullest). Place dipped Strawberries on that chilled flat plate from Step 1. If you got the oil, spread a really thin film on the plate...that will make the strawberries easier to remove.
7	10 minutes	Put the plate of Strawberries back in the Fridge (or Freezer, if necessary) until Chocolate has hardened. In the meantime, get to writing that really, really sweet Valentine's Day card. Put some thought into it!
	<b>60 MINUTES</b>	<b>TOTAL MINUTES NEEDED</b>

HAPPY VALENTINE'S DAY from  
TINY KITCHEN BIG TASTE

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