

# Dark Chocolate Covered Strawberries

## RECIPE

### INGREDIENTS

- 10 ounce package Ghirardelli Baking Chips Bittersweet (if too sweet, will not complement the wine)
- 2 pounds fresh strawberries stems attached
- 2 cups Crushed Nuts
- 2 cups Shredded Coconut

### DIRECTIONS

1. Start by washing the strawberries and then drying them VERY well. It's so important to dry the strawberries well because, as you may know, chocolate and water do not work well together!  
If the strawberries are the least bit wet the chocolate will not stick!
2. Pour the chocolate chips into a microwaveable bowl.
3. Pour the nuts and coconut onto their own small plates.
4. Line a sheet pan with parchment or waxed paper.
5. Microwave the chocolate for 30 seconds intervals, removing and stirring at each 30 second interval, until the chocolate has melted. Stir often, making sure not to burn the chocolate! (You can also use the double boiler method for melting!)
6. Holding a strawberry by the stem, dip into the chocolate, lift and twist slightly, letting the excess chocolate fall back into the bowl. At this point you may dip the strawberry in coconut or nuts (or leave it plain) and then place the strawberry on the parchment paper.
7. Repeat with the rest of the strawberries.
8. Chill the strawberries until the chocolate sets, about 15 minutes.
9. Enjoy with our 2013 Merlot or your favorite Hawk Haven wine!

YIELDS: 30 STRAWBERRIES

PREP TIME: 10 MINUTES

COOK TIME: 10 MINUTES

TOTAL TIME: 20 MINUTES