Ingredients:
- 8 strawberries
- 1/2 cup good quality bittersweet chocolate chips (or milk chocolate, if preferred)
- 1/8 cup white chocolate chips
- 1/2 teaspoon canola oil

Directions:
1. Wash strawberries (leave stems on), and pat dry.
2. Microwave dark chocolate in a bowl 30 seconds at a time, stirring after each interval. Stop cooking when most of the chocolate is melted but lumps still remain (60-90 seconds), stir until smooth.
3. Hold each strawberry by the stem (can also use a fork or sturdy toothpick), dip in melted chocolate until evenly coated. Place on wax paper.
4. Combine white chocolate and oil in a bowl, microwave 30-45 seconds, stir until smooth. Dip a fork into the melted white chocolate and drizzle over prepared strawberries. Chocolate will harden at room temperature, but strawberries can be made ahead and chilled.

Serves 4
Serving Size: 2 strawberries

Nutrition Facts
Serving Size 2.00 piece(s) (52g)
Amount Per Serving
Calories 154  Calories from Fat 96

% Daily Value
Total Fat 10.9g  17 %
Saturated Fat 5.2g  31 %
Trans Fat 0.5g
Cholesterol 0.8mg  0 %
Sodium 5.4mg  0 %
Total Carbohydrate 17.2g  6 %
Dietary Fiber 2.3g  9 %
Sugar 12.8g
Protein 1.7g

Vitamin A 0 %  Calcium 3 %
Vitamin C 24 %  Iron 9 %

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