

Tuxedo Strawberries

*These dressed-up strawberries look simply striking when served on our **Simple Additions™ Triangles**.*

- 20 large strawberries, washed and patted dry (about 1 quart)
- 6 squares (1 ounce each) white chocolate for baking, coarsely chopped
- 6 squares (1 ounce each) semi-sweet chocolate for baking, coarsely chopped



1. Line **Large Grooved Cutting Board** with **Parchment Paper**; set aside. Be sure all utensils are dry. To make tuxedo shirt, in **Professional (2-qt.) Saucepan**, bring 1 inch of water to a simmer over medium-low heat. Place white chocolate in **Double Boiler**. Set Double Boiler over simmering water in saucepan. Heat chocolate just until melted and smooth, stirring occasionally. Remove from heat. Holding one strawberry by hull, dip in melted chocolate until $\frac{2}{3}$ of strawberry is coated, allowing excess chocolate to drip off. Place strawberry on Parchment Paper; repeat with remaining strawberries. Refrigerate 10-15 minutes or until chocolate is set.
2. To make jacket, melt semi-sweet chocolate in clean Double Boiler as directed in Step 1. Holding strawberry by hull, dip each side of strawberry at an angle into chocolate to form a "V" on front of strawberry, allowing excess chocolate to drip off. Place on Parchment Paper; repeat with remaining strawberries.
3. To create buttons and bow tie, place small, resealable plastic food storage bag in **Measure-All® Cup**. Pour remaining melted semi-sweet chocolate into corner of bag. Twist top of bag; secure with **Twixit! Clip**. Cut a tiny tip off corner of bag using **Kitchen Shears**. Pipe a bow tie at top of shirt and add two or three buttons to shirt front. Repeat with remaining strawberries. Refrigerate 5 minutes or until chocolate is set. Strawberries are best when served the same day.

Yield: 20 strawberries

Cook's Tip: If chocolate sets up in Double Boiler, return to medium-low heat until melted and smooth, stirring occasionally.

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