



Kahlua Chocolate Strawberries, Valentine's Delight

NIBBLEDISH CONTRIBUTOR

Ingredients

2 Pints Firm, Ripe, Large Strawberries

8 ounces Ghirardelli Semi Sweet Chocolate (Pieces)

1/4 cup Kahlua Coffee Liqueur

1/2 cup Sweetened Condensed Milk

1 Pint = 2 Cups = 4 Large Strawberries

Instructions

Melting Chocolate:

Microwave -

Set microwave to low heat so to avoid scorching and overheating the chocolate. This may seem silly but it's very important. You need a microwave safe dish that stays cool and a low setting otherwise the taste of the chocolate will change and will no longer be rich and creamy.

In a microwave safe bowl, add chocolate pieces and microwave for 3 minutes.

If you do not have a low setting, microwave chocolate for 1 minute intervals and stir in between.

Remove from microwave and add condensed milk. Mix thoroughly.

Whisk Kahlua slowly and in small amounts at a time. Mix thoroughly.

Double Boiler -

If you have a double boiler, this is the preferred method as you will get consistent results in melting the chocolate. Add water to the pan and place boiler on top. Add chocolate pieces and melt. Once melted add condensed milk and remove from heat.

Whisk Kahlua slowly and in small amounts at a time. Mix thoroughly.

- Place chocolate mixture in fridge for 30-40 minutes until it sets. You don't want the mixture to be too thick, it needs to be at the point where you can dip the strawberries in and the mixture will stick to them.
- On a large baking pan, place parchment paper.
- One strawberry at a time, dip into chocolate mixture and place onto baking pan.
- Place in fridge overnight.

Since almost everything is expensive on Valentine's Day, this is a great, simple, and inexpensive way to impress. Serve with Champagne, Bailey's or coffee and it's sure to be a hit!

Serves 2, of course ;)