

Chocolate Dipped Strawberries

Ingredients:

12 large strawberries

2 oz dark chocolate chips

2 tsp unsalted butter

2 tsp chili powder

Waxed paper

Directions:

1. Wash and pat dry the strawberries; set aside.
2. Melt the chocolate and butter in a double boiler over medium heat until the chocolate melts and is smooth. Whisk in the chili powder.
3. Dip the bottom half of each strawberry into the chocolate mixture and swirl to coat. Place the strawberries on a sheet of waxed paper to dry. Discard the remaining $\frac{1}{4}$ cup chocolate sauce, or store it in an airtight container for up to three days in the refrigerator.