Chocolate Covered Strawberries

8 ounces semi-sweet chocolate chips1 tablespoon shortening1 pound fresh strawberries with leaves

- In a double boiler, melt the chocolate and shortening, stirring occasionally until smooth
- Put a baking sheet in the fridge, so you can place strawberries on it once you dip them in the chocolate



- Holding strawberries by the leaves, dip them into the chocolate mixture and put them in the fridge on the baking sheet
- Cut up greenish/yellowish bananas into bite size rings. Dip them into the chocolate, roll each piece right after you dip it in chopped pecans/coconut flakes, place in the fridge to harden
- ♣ You can cut out the middle of the strawberry, fill it w/ cheesecake (or something like ...cream cheese, white chocolate, powdered sugar and whipped cream) filling, dip them into the chocolate and to the fridge to harden



- ♣ I'm sure there are a few other variations out there. Use your creativity and don't forget to enjoy the final product ©

