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100% Effective Natural Hormone Treatment
Menopause, Andropause And Other Hormone Imbalances
Impair Healthy Healing In People Over The Age Of 30!

Make Chocolate Covered Strawberries At Home

By Jenny Riley

It isn't hard to tell when spring has arrived officially. I agree that the signs aren't always clear when you look at the weather, but they are clear when you look at the produce section of your grocery store. For example, strawberries are always in abundant in the spring. You will find many grocery stores offering them at very affordable prices during this season.

Many of us get excited about the abundant number of red berries but not excited enough about eating only strawberries all week. You will find many irresistible buy-one-get-one-free offers. With such offers you might end up having more than enough berries to consume. If you don't know what to do with all these berries you can use them to make chocolate covered strawberries.

Sounds exciting? I bet.

Recently I saw an ad for chocolate covered strawberries from a local chocolate factory. But when I saw the price offered for it at reputable store, I was shocked. What I then did was to engage in price comparison. This made me to discover, to my greatest amazement, that average cost of chocolate covered strawberries is expensive. I then decided to find out how to save money and still get what I want.

I don't know why, but the expense of the treat made it much more appealing. Of course, this isn't to imply that I want to get into a chocolate covered strawberries buying frenzy. It simply means I want to find out if there was a way I could make them myself. If I succeeded I could then put the produce sales to good use.

My thought previously was that I would need expensive cocoa blocks for melting and dipping. But thankfully, I discovered that the best way for melting chocolate is via old-fashioned chips which can be bought right from your local grocery store. Of course this was really great news for me as I hate going to and fro looking for what I want, even though I have no problem going for chocolate covered strawberries that are not too expensive.

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Another news I came across is the fact that I can use my microwave for this purpose. You see, in theory, making chocolate covered strawberries is easy. You should follow the necessary instructions carefully. By following the instructions carefully you will not scorch the chocolate.

For starters, fade the chips in a microwave–safe bowl. Don't forget the importance of using the defrost setting. Also, remember that when you dip your chocolate covered strawberries on high, it will scorch it. What to do? Wait until the dip is quite smooth. This can take two to three minutes.

Do you know the specific technique that people use to dip chocolate covered strawberries? Simply dip the berries into the mixture, and then shake the excess away as you withdraw it. Lastly, you can then give the chocolate covered strawberries a few whirls in clockwise direction, and then set it on wax paper. After this you are set to start enjoying the labor of your hard work!

Jenny Riley

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Chocolate Fondue Fountain

By Anthony Tripodi

Do you want to attract a crowd of people at a party? You don't have to tell the best stories or tell the funniest jokes. All you need to do is stand near the chocolate fountain. Adding a chocolate fountain will liven up even the dullest parties. Most people love chocolate and what better way to serve chocolate than have it flowing out of fountain. A chocolate fondue fountain is a great addition to any party.

Chocolate fondue is a great dessert to serve at small gathering but quite difficult to serve at larger parties. Now with chocolate fondue fountains, your guests can still experience the taste of chocolate covered strawberries, bananas, pineapple, pound cake or anything else they want to dunk into the delightful chocolate waterfall that flows out of the fountain. You may have enjoyed a chocolate fountain at the last wedding or graduation party that you've attended.

And now chocolate fountains are becoming popular home appliances. Several companies make home versions and although the quality of these machines varies greatly, chocolate fondue fountains can now be enjoyed at your backyard gatherings or anytime you like.

Most of these chocolate fondue fountains work the same way. First you melt chocolate in a double boiler or in the microwave. Then you add vegetable oil to the chocolate so that it is fluid enough to be pumped through the fountain. The home appliance have small heating units that will keep melted chocolate flowing, but they aren't hot enough for the initial melting of the chocolate.

Chocolate chips are the easiest form of chocolate to melt and use in your fondue fountain. But using a premium chocolate will make it taste even better. And for adult parties, add a splash of Grand Marnier or a fruit flavored brandy such as blackberry brandy.

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If you don't have a lot of time before your party to cut up fruits and cakes for dunking, why not buy a fruit platter. Salty foods will also be a hit in the chocolate fountain. Be sure to put out pretzels and potato chips. People may be hesitant to try them at first but once they do, they'll be hooked. Marshmallows and angel food cake are also popular. You really have a lot of options when it comes to foods to dunk in your chocolate fondue fountain. Just about anything tastes great when dunked in chocolate.

Cleanup is a breeze if your fountain is dishwasher safe but be sure to keep it running until you're ready to clean it. Letting the chocolate cool and get hard will turn cleaning your fountain into a major chore.

A chocolate fondue fountain has always been a memorable item to have at a wedding or large party but home versions are also gaining in popularity. Once you've seen the attention it draws, you may even add a chocolate fountain to your next party.

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. For more information about Chocolate

Fondue Fountains, visit

<http://www.gofondue.com>



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