



Red White and Blue Strawberries

You cannot have a celebration in the summer without a plump strawberry. Try to get the berries that look like a heart and the berry are ripe all the way up to the stem.

Serves 6

Baking sheet with parchment paper

18 large	strawberries, brush off dirt
8 oz	white chocolate coating, melted slowly
2 tbsp	blue sugar (see tip)

1. Place clean berries on baking sheet. Have the white chocolate melted in a bowl. Place the blue sugar onto a shallow plate.
2. Dip each berry about 1/2 way towards the stem with the white chocolate, then dip the berry into the sugar 1/2 way with the blue.
3. Place on baking sheet and let dry.

Tip: You can purchase blue sugar and you also can make your own. Take 2 tbsp of granulated sugar and place into a plastic bag. Add a few drops of blue food coloring and massage the sugar through the bag. Use within a few days.