



Chocolate Covered Strawberries made with Rustlin' Rob's Chocolate Fudge

Heat Level: Mild

Ingredients:

$1\frac{1}{2}$ lb [Rustlin' Rob's Chocolate Fudge](#)

$\frac{1}{2}$ tsp water

1 Package of Strawberries (yields about 15)

Directions:

Line a pan with wax paper. Wipe strawberries with damp towel.

Cube $1\frac{1}{2}$ lb Chocolate Fudge into medium sized microwave safe bowl.

Microwave for 1 minute, then stir.

Add $\frac{1}{2}$ tsp. water and mix into fudge.

Microwave another 30 seconds, fudge should be ready to dip.

Hold strawberry by stem, roll it around in fudge, until completely covered. (May need to tilt bowl to dip easily.)

Let all the excess fudge run off the end of the berry.

Place berries in wax lined pan after dipped. Chill in refrigerator for 1 hour to let the fudge set.

Take out and enjoy!