**Frozen Chocolate Covered Cherries**

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| **Ingredients:**  12 fresh cherries with stems on (organic if possible because there is a flavor difference! Trust me!) 1/2 of a 3.2 oz. bar of dark or milk chocolate (or approximately 1.5 oz. chocolate) | **Special Notes:**  These are best when prepared 45 minutes – 1 hour prior to serving to avoid freezer burn.  Frozen chocolate covered cherries make great garnishes on chocolate martinis or Kahlua and Crème cocktails. They are also great as a bite size dessert or snack. Garnish with mint leaves is optional. |

**Instructions:**  
  
  
1.  Rinse your cherries.  Leave the stems intact.  With a cherry (or olive) pitter, remove the pits from the cherries - just the pits. (If you leave the cherry pits inside of the cherries they will be quite difficult to bite into when frozen.  Cherry pitters are very inexpensive and are great to have on hand, especially when prepping cherries for kids.  If you don't have a cherry pitter, you can push a chop stick into the cherry and through to the other side to remove the pit, or even [use a paper clip to do it](http://lifehacker.com/349868/remove-cherry-pits-with-paper-clips).  
  
2.  Melt 1.5 oz. of chocolate in a glass or microwave safe bowl.  Basically, microwave it for 30 seconds, then stir.  If it's not fully melted, give it another 15 seconds, and stir.  Repeat until chocolate is melted.  
  
3.  Line a small tray with waxed paper.  It should be small enough to comfortably place in your freezer. This is where you will place your chocolate-dipped cherries.

4.  Grab a cherry by the stem and swirl it with a rolling motion into the melted chocolate until it's entirely coated.  Don't worry about the hole in the cherry where the pit was removed.  It will be filled up with melted chocolate. :)

5.  Place the chocolate covered cherry on the waxed paper allowing enough room for 11 more.  Repeat step 4 for each of the remaining cherries.

6.  Place the tray of chocolate covered cherries in the freezer for 45 minutes to an hour - two hours if you must.  You don't want to freeze them much longer because they will get freezer burn.  These are ideal for making right before drinks are served, or before dinner.  And that's it!  Pop a cherry in your mouth and enjoy!