

# Salted Chocolate Dipped Mandarin Slices

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## Ingredients:

- 5 mandarin oranges
- 1/2 cup semi-sweet chocolate or dark chocolate chips
- sea salt or coarse salt
- 1 teaspoon shortening, optional

## Instructions:

**Step 1:** Line a baking sheet with parchment or wax paper and set aside. Peel the mandarin oranges. (A tip: I peel the mandarin oranges and put in a bowl of cold water until ready to use. Then I place on a paper towel to dry prior to putting in chocolate. The water will seize the chocolate and that's no fun!)

**Step 2:** In a microwave-safe bowl or with the help of a double boiler, melt chocolate chips and add shortening, if desired. Adding shortening is optional — it helps make the chocolate super smooth and easier to work with. Using only melted chocolate will work fine as well. (A tip: I peel any candies and put in freezer bag....great thing to do while watching your favorite show!)

**Step 3:** Dip each slice halfway into the melted chocolate and place on prepared baking sheet. Sprinkle with salt and repeat until all slices are evenly coated and sprinkled with salt. Refrigerate for 10 minutes or until chocolate has hardened. Enjoy!