

Make A Splash At Your Next Barbecue Take A Dip In Chocolate!

(NAPSA)—Did you know that chocolate consumption in the United States pre-dates the Revolution? Back then, it was a delicacy that people drank. Today, chocolate is enjoyed in a variety of ways and is ingrained in the American snacking landscape. During the summer, chocolate can be a nice complement to another American classic: barbecuing.

“I think dessert is one area that is overlooked at a barbecue,” says Al Roker, TV personality and author of the book “Al Roker’s Big Bad Book Of Barbecue.” “I see no reason to skip it just because we’re eating outside.”

To complete your outdoor meals—whether you’re entertaining on the patio or enjoying a picnic—here are some suggestions for serving up chocolate:

- Strawberries are synonymous with summer, because they’re readily available. In fact, they’re grown in virtually every state, from Florida to Alaska. What better ending to a summer soiree than chocolate-covered strawberries? Or, dive into a red, white and blue chocolate “fondue” platter: strawberries, blueberries and marshmallows, surrounding a tub of Baker’s Dipping Chocolate.

- In addition to berries, there are a variety of tropical fruits available that make interesting desserts. For your next party, create a Hawaii 5-0 “fondue platter”: surround a container of dipping chocolate with five tropical fruits: pineapple, papaya, coconut, banana, and mango. Garnish the platter with macadamia nuts.

- Is there anything more refreshing than ice cream on a warm evening? To make this dessert a bit sweeter for your next barbecue or pool party, take the ice cream cones



Al Roker knows that strawberries dipped in chocolate are a sweet ending to any barbecue.

for a dip—in chocolate. Coat the top portion of the cones using a prepared container of dipping chocolate. (If desired, roll dipped cones in crushed peanuts or colored sprinkles for added pizzazz.) Place the chocolate-coated cones, upside down, on a sheet of wax paper and refrigerate for 15 minutes until the chocolate sets.

- S’mores are a campfire classic—the quintessential sweet ending to a successful barbecue. However, if you’re poolside or partaking of a picnic in the park, there’s no need to do without s’mores—just make them portable. Combine $\frac{1}{4}$ cup of mini-marshmallows and $\frac{1}{4}$ cup of graham crackers (broken into bite-size pieces) into a container of prepared dipping chocolate. Stir. Using a teaspoon measure, scoop the s’mores mixture onto a sheet of wax paper. Refrigerate for 20 to 30 minutes until set. (Makes about 7 servings, 2 pieces each.)

For additional chocolate dessert recipes that will put a sweet ending on your outdoor meals, visit www.bakerschocolate.com.