

# Delicious Dips

These delicious dips can be prepared in minutes. Keep the supplies on hand to have a quick and easy treat for unexpected guests.

## Chocolate Fondue

1 lb. real milk chocolate  
1/3 cup invert sugar  
1/3 cup water

Melt chocolate\*. Mix together invert sugar and water. Barely warm the invert sugar and water, making it the same temperature as the melted chocolate. Stir the invert sugar mixture into the melted chocolate. This mixture will stay runny for several hours. It can be re-heated if it becomes too firm.

## Truffle Dip

2 1/2 cups finely chopped real milk chocolate  
1 cup heavy cream  
1/4 tsp. salt  
1/4 tsp. vanilla

Whip cream until it holds a soft peak. Melt the chocolate\*. Cool to at least 98° F. Add warm chocolate, a little at a time, to the whipped cream, stirring vigorously with a spoon. When chocolate is added, stir in salt and vanilla. Chill in refrigerator for half an hour. Beat with a spoon until fluffy, but do not overbeat.

## Creamy Dip

1 cup cream cheese pastry filling  
1 cup marshmallow cream

Mix the pastry filling and marshmallow cream together and serve as a dip for fruit.

## Caramel Fondue

1 pound caramel  
1 stick of butter  
1 can sweetened condensed milk

Place caramel, butter and condensed milk in a microwave-safe bowl. Heat in microwave about 1½ minutes or until caramel is warmed and melted. Stir together. Serve warm with sliced apples and chopped nuts.

Fruit Shish-Ke-Babs are great with these dips. Fill long toothpicks with various fruits. Use strawberries, maraschino cherries, pineapple, banana slices, apple slices, dates, raisins, caramel, marshmallows. To keep fruit from browning, put sliced fruit in a mixture of lemon juice and water. Drain and serve.

## \*Melting Chocolate

If using real chocolate as an ingredient, such as in brownies, just melt and use. Tempering is not necessary.

**Microwave Method:** Place in a microwave safe bowl. Microwave on high for 40 seconds. Stir. Microwave on high for another 30 seconds. Stir. Continue heating for only a few seconds at a time until nearly all chocolate is fluid. Remove from microwave and stir until completely fluid.

**Double Boiler Method:** Fill bottom part of double boiler about 1/3 full of water. Heat to nearly boiling point. Take the pan off the stove. Place the top pan containing the chocolate on the bottom pan with the hot water. Stir until fluid. Never have the top pan over the bottom pan when the bottom pan is on the stove with boiling or simmering water.



### **Saltwater Taffy**

Slightly chewier than caramel, making salt water taffy can be a workout! Pulling the taffy can be a challenge so grab a friend or family member and make it together. You'll enjoy the results.

1¾ cups water

1 cup light corn syrup

2 cups granulated sugar

1/2 teaspoon salt

2 tablespoon butter

1/4 cup marshmallow cream

1 teaspoon concentrated flavor

Food color

Butter a marble slab or a 10 x 15" pan (refrigerate until the syrup is ready). In a heavy sauce pan combine water, corn syrup, sugar and salt. Stir constantly over medium high heat. Bring to a boil and cook to 245° F and remove from heat. Pour the hot syrup on the marble slab or chilled pan. Place the butter, marshmallow cream, flavor and color on top of the hot syrup. Let the taffy cool until it is lukewarm then use a dough scrapper that has been sprayed with cooking spray to fold the ingredients into the syrup to loosely incorporate. Once you are able to handle the taffy, use your hand or put on gloves, butter them, and begin to pull and fold taffy for about 15 - 20 minutes. Taffy is done when it lightens in color, takes on a sheen, and becomes too hard to pull. Roll and pull into a rope and cut into one inch pieces. Cooking sheers sprayed lightly with cooking spray work well. Wrap individual pieces with waxed paper to prevent pieces from sticking together.

### **Calibrating a Thermometer**

When making any of the above treats it is very important to have a calibrated thermometer. Whenever a thermometer is to be used for the first time, it must be calibrated. Thermometers also need calibrated whenever they are dropped or when going from one temperature extreme to another.

**Ice Point Method:** Fill a container with crushed ice and water. Ensure that the container has enough crushed ice to provide an environment of 32 Fahrenheit. This may require additional ice be added during the process. It will take about four to five minutes for the mixture of water to be stabilized. Then insert the thermometer away from the bottom and sides of the container to avoid error. If your thermometer is not accurate at 32° F, adjust the thermometer accordingly.

**Boiling Point Method:** Fill a container with water and heat it. After the temperature of the water has reached the boiling point, insert thermometer. Be sure to leave at least a two inch gap between the thermometer sensing element and the bottom and sides of the container to avoid error. If your thermometer is not accurate at 212° F, adjust the recipe temperature accordingly.