



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Salted Chocolate-Covered Graham Sticks

1 box honey graham crackers sticks (don't use the cinnamon flavored kind!)

12-16 oz bag of dark chocolate chips

3 tbsp. flaky sea salt

Melt chocolate chips in double boiler, keep warm.

When I dip mine, I use a pair of tongs for dipping. Use whatever makes you comfortable to dip them with.

Dip your sticks into the chocolate and then lay on parchment paper at least 2" apart to they don't stick to each other.

Be sure to sprinkle a little sea salt on the covered sticks before they dry. This tiny bit of sea salt is what makes them taste so unique!

Let them "rest" on the parchment paper for 3-4 hours before putting them in a covered container.