

## Grape Tuxedo Bites, 3 Ways

### **Chocolate Toffee Grapes**

Makes 25.

All you need:

Toothpicks

25 green or red seedless California grapes

1/2 cup semisweet chocolate chips or chopped semisweet chocolate

1 teaspoon vegetable oil

1/2 cup finely chopped toffee bits

All you do:

1. Put toothpicks into the grapes; set aside. Line a baking sheet with waxed paper or parchment.
2. In a small double boiler, melt the chocolate and oil together over medium-low heat, stirring until melted, about 5 minutes (or in the microwave on HIGH power 30 seconds, stirring once). Dip the grapes in the chocolate and then in the toffee. Place on the parchment-lined baking sheet. Repeat until all the grapes are used. Chill until set.

*Nutritional analysis per dipped grape:* Calories 47; Protein .5 g; Carbohydrate 6 g; Fat 3 g; 48% Calories from Fat; Cholesterol 2 mg; Sodium 20 mg; Potassium 22 mg; Fiber .24 g.

### **White Chocolate Almond Grapes**

Makes 25.

All you need:

25 green or red seedless California grapes

1/2 cup white chocolate chips or chopped white chocolate

1 teaspoon vegetable oil

1/2 cup finely chopped salted almonds

All you do:

1. Put toothpicks into the grapes; set aside. Line a baking sheet with waxed paper or parchment.
2. In a small double boiler, melt the chocolate and oil together over medium-low heat, stirring until melted, about 5 minutes (or in the microwave on HIGH power 30 seconds, stirring once). Dip the grapes in the chocolate and then in the almonds. Place on the parchment-lined baking sheet. Repeat until all the grapes are used. Chill until set.

*Nutritional analysis per dipped grape:* Calories 48; Protein 1 g; Carbohydrate 4 g; Fat 3.5 g; 61% Calories from Fat; Cholesterol .71 mg; Sodium 17 mg; Potassium 49 mg; Fiber .5 g.

## ***Caramel Peanut Grapes***

You can also melt the caramel in the microwave. Put the caramels in a microwaveable bowl or glass measure and heat on HIGH for 30 seconds. Stir until smooth and heat an additional 20 seconds if necessary.

Makes 25.

All you need:

25 green seedless California grapes  
1/2 cup finely chopped salted peanuts  
1/2 cup caramel bits or 10 unwrapped caramels  
1 tablespoon heavy cream

All you do:

1. Put toothpicks into the grapes; set aside. Line a baking sheet with waxed paper or parchment.
2. Place the peanuts in a small bowl and set aside. In a small saucepan, melt the caramel and cream together over medium-low heat, stirring until melted, about 5 minutes. Keep warm. Dip the grapes in the caramel and then in the nuts. Place on the parchment-lined baking sheet. Repeat until all the grapes are used.

*Nutritional analysis per dipped grape:* Calories 38; Protein 1 g; Carbohydrate 4.5 g; Fat 2 g; 46% Calories from Fat; Cholesterol 1 mg; Sodium 19 mg; Potassium 8 mg; Fiber .3 g.

Recipe source: California Table Grape Commission