

## Mishloach-Manot for Purim

**P**URIM ARRIVES THIS MONTH. For those of you who observe the custom of *mishloach manot*—giving Purim gift baskets—this month’s Emanu-El Eats preview recipe is for a delightful treat that is a nice addition to any basket.

### CHOCOLATE-COVERED ALMOND CLUSTERS

*Courtesy of Peggy Zorn Cohen...  
(Makes about 36 to 40)*

- 8 ounces high-quality milk or semisweet chocolate chips, divided
  - 1½ cups whole, roasted, skinless almonds (*see note*)
1. Line a couple of cookie sheets with waxed paper.
  2. In a large microwave-safe bowl, melt half the chocolate chips on high for about 30 seconds. Stir and repeat until chocolate is just melted, about 1½ minutes.
  3. Stir in remaining chips until melted. Cool 3 minutes.
  4. Stir in almonds, making sure they are well coated.
  5. Drop teaspoonfuls of the mixture onto prepared cookie sheets; refrigerate until set, about 30 minutes.



**NOTE: If you cannot find dry-roasted almonds in your grocery, then make your own by roasting whole almonds in a 425°F oven until nicely roasted and fragrant, about 10 minutes. Cool before using.**

