

Betty's Sweet and Salty Chocolate-Dipped Potato Chips Recipe



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In this video, Betty demonstrates how to make her Sweet and Salty Chocolate-Dipped Potato Chips. This is a quick and easy treat, and everyone loves them!

Ingredients:

potato chips (I used Lay's Classic and Lay's Kettle-Cooked. You may use other chips, too, even corn chips, crackers, pretzels, etc.)

12 oz. bag semisweet chocolate chips, or as needed (You may change the flavor to peanut butter, white chocolate, milk chocolate, or butterscotch, just by choosing different-flavored morsels.)

In the top of a double boiler melt your desired amount of semisweet chocolate chips, maybe one-half the bag--or the whole bag. Choose chips that are fairly evenly sized and shaped. Individually dip each chip into the melted chocolate. Use a spoon to scrape off excess chocolate, and to even up your design. (I usually cover one-half of the chip--front and back--and then leave the rest plain.) Place each dipped chip onto a tray or platter that is covered with waxed paper. When you are finished, you can let the Chocolate-Dipped Potato Chips sit at room temperature to set up. Or, you can place them in the refrigerator, and they will set up very quickly. If your room temperature is warm, you may want to store these in the refrigerator until you are ready to serve them. Serve them as finger food at a party or get-together. You don't need utensils for these--just pick them up, and enjoy! Happy Memorial Day! Rick and I wish you all the best! Love, Betty