

Chocolate-Covered Potato Chips

This chocolate-covered potato chips recipe shows you just how easy it is to make a ridiculously gratuitous, crowd-pleasing dessert for game day.

Prep Time
25 mins

Cool
15 mins

Total Time
40 mins

Course: Snacks Cuisine: American Servings: 16 servings Calories: 277

Ingredients

- 12 to 16 ounces semisweet chocolate (or substitute milk chocolate), coarsely chopped
- 16 ounce bag thick-ridged or thick-cut salted plain potato chips
- Sprinkles

Instructions

1. Line a couple large baking sheets with parchment paper or silicone baking mats.
2. Melt the chocolate in a bowl in the microwave or in a saucepan over very low heat. (If you use the saucepan approach, watch the chocolate carefully so it doesn't scorch and take on a burnt taste. It's actually preferable to melt the chocolate in a bowl placed over a saucepan containing a couple inches of simmering water.)
3. As soon as the chocolate is melted, immediately begin dipping chips. To dip the chips, simply hold an unbroken potato chip by one end and dip it halfway into the chocolate. Lightly tap the chip on the edge of the bowl or pan to encourage any excess chocolate to drip off. Place the dipped chip onto the prepared baking sheet and immediately top the chocolate with sprinkles while the chocolate is still wet. Repeat with the remaining unbroken potato chips. As for what to do with the broken potato chips, crush them up and use them as decoration for caramel apples. No really. Try it. [Editor's Note: We've got nothing against potato chip crumbs cozying up to your caramel apples. Although we find potato chip crumbs to be an inspired ingredient in far more everyday applications, too, including oven-fried drumsticks and compost cookies and even peanut butter and jelly sandwiches.]
4. Let the chocolate completely set before serving. (Actually, if you can't wait that long, no big deal. Trust us. No one is going to complain. Heck, no one is even going to notice.)

