

## **Chocolate-Covered Potato Chips Yield: 1 (15 oz.) bag**

### Ingredients:

- 1½ cups chocolate chips (milk, semi-sweet, dark is your choice)
- 1 (15.25 ounce bag) bag ridge-cut potato chips

### Equipment:

- sheets of waxed paper
- pot
- heat-resistant bowl, smaller than pot
- spoon

### Directions:

1. Place chocolate chips in a heat resistant bowl and place over a pot of simmering water. (make sure the water doesn't touch the bottom of the bowl)
2. Completely melt chocolate until smooth and begin dipping the chips, about ½ way.
3. Shake off any excess chocolate and place chips onto a baking sheet lined with wax paper.
4. Allow chocolate covered chips to dry completely before serving.
5. Store in an airtight container for up to 1 week.

Recipe courtesy of Patrick and Gina Neely

SHOW: Down Home with the Neelys EPISODE: Game Night

Recipes adapted by P. Gardner

## **Homemade Pita Chips**

Total Time: 17 min

Prep:5 min Cook:12 min

Yield:3 to 5 servings

Level: Easy

### Ingredients:

3 pitas, ripped into 8 pieces

4 tablespoons olive oil

2 Tbsp. sugar

2 Tbsp. cinnamon

### Equipment:

Box oven

Coals

Matches

Cookie sheet

Bowl

brush

### Directions

Preheat heat oven to 375 degrees F.

1. Rip pitas into 8 chop-sized pieces.
2. Pour olive oil into a bowl and add garlic, salt and pepper.
3. Brush pita chips olive oil and garlic mixture.
4. Arrange pita chips on baking sheet and bake for 12 to 15 minutes. Sprinkle the pita triangles with cinnamon and sugar

## Caramel Cream-Cheese Apple Dip

### Ingredients:

- 1 (8 oz.) package cream cheese, softened
- 3 Tablespoons maple syrup
- 1 teaspoon vanilla extract
- 1/2 cup sugar
- 5 Tablespoons butter
- 2 to 3 pieces of pita bread
- 1 or 2 sliced apples (sweet or tart)
- Cream (optional)

### Equipment:

|                  |          |
|------------------|----------|
| Mixing bowl      | Spoon    |
| Spoon            | Stove    |
| Measuring spoons | Propane  |
| Pot              | Box oven |

### Directions:

1. In a mixing bowl, blend cream cheese, maple syrup, and vanilla extract. Spoon into a serving dish, smooth out the top, and chill.
2. Now, make the caramel topping. In a pan, heat 1/2 cup sugar. Heat the sugar until it liquefies and becomes a rich, brown color. When this happens, immediately remove from the heat and add 4 Tablespoons of butter. Stir until smooth.
3. Pour the caramel topping over top of the cream cheese and allow to chill.
4. Next, make the pita.

Serve the caramel cream cheese dip with pita triangles and apple slices.

The caramel topping on this dip is similar to a crème Brule topping, meaning it is caramel in solid form. You can use a spoon to crack it before serving so that it can easily be scooped onto the pita. If you'd prefer a soft caramel topping that will not harden, add cream to the liquefied sugar and butter.

## **Loaded Potato Chips**

1. Difficulty: Easy
2. Serves: 24
3. Prep Time: 15 minutes

### Ingredients:

- 2 oz. pancetta, cut into ¼ inch dice
- 24 thick potato chips like TERRA Blues Potato Chips
- ½ c. crème fraiche/sour cream
- 1 bunch fresh chives, thinly sliced

### Equipment:

Small pan  
Spoon  
Paper towels  
Knives  
Cutting board

### Directions:

1. Sauté the pancetta in a small skillet over medium heat until crispy. Drain on paper towels to remove excess fat.
2. Lay the potato chips on a serving platter.
3. Top each chip with a tsp. of crème fraiche, a few pieces of pancetta, and a sprinkle of chives.

## Red, White, and Blue Chips and Salsa

### Ingredients:

1 pint grape or cherry tomatoes  
pinch of salt  
5 roasted red peppers (from a 12-16 ounce jar), drained and diced  
1 tablespoon aged balsamic vinegar (use really good quality vinegar)  
2/3 cup crumbled feta cheese  
1 bag blue corn tortilla chips

### Equipment:

fine mesh strainer or a salad spinner  
bowl

### Directions:

1. Cut tomatoes into quarters. Toss with a pinch of salt. Set in a fine mesh strainer and allow the juices to drain for 30 minutes or put tomatoes in a salad spinner, let sit for 30 minutes, then spin to remove some of the juice.

Note: Using the salad spinner is a great way to easily extract the juice, so your salsa isn't too wet. I actually added my roasted red peppers to the spinner to remove all the excess moisture from them, as well.

2. Toss tomatoes, diced roasted red peppers, balsamic vinegar, and feta cheese together in a bowl. Serve with blue corn tortilla chips.