



Chipper Peanut Candy

Ingredients:

- 1 (6 oz.) pkg. semi-sweet chocolate chips (1 cup) *or* butterscotch flavored chips
- 1 (14 oz.) can sweetened condensed milk (NOT evaporated milk)
- 1 cup peanut butter
- 2 cups crushed potato chips
- 1 cup coarsely-chopped peanuts

Directions:

- In large heavy saucepan, over low heat, melt chocolate chips with sweetened condensed milk and peanut butter; stir until well blended. Remove from heat.
- Add potato chips and peanuts; mix well. Press into aluminum foil-lined 8- or 9-inch square pan.
- Chill 2 hours or until firm.
- Turn onto cutting board; peel off foil and cut into squares. Store loosely covered at room temperature.

Notes:

Microwave Directions: In 2-quart glass measure, combine chocolate chips, sweetened condensed milk and peanut butter. Cook on HIGH 4 minutes, stirring after each 2 minutes. Proceed as above.

Yield: about 2 pounds