



MADISON AVE CHIPS

Don Draper had a style. Crisp suits, silky demeanor, with a little bite, too. But he could be sweet. He also had a run-in with Utz potato chips, and what started out as a sweet deal, didn't work out the way he wanted. But here's the thing, at the Funk, we would never insult someone like Edith Schiling, so we're going to make it right – all you need, you can find in the grocery store. If you've got a microwave or a stove top, you can make some magic out of nothing, Sweet chocolate, creamy peanut butter, with some crunch and salt? It might be the perfect bite. Some people, when they see something, hear it, feel it, they just know. This chip is exactly that. Like another brand said, you can't have just one. just like Don, Sterling Cooper and all those wizards on Madison Avenue. As a couple former ad guys ourselves, we know when something might hit, and you are going to be stylin' and profilin' if you whip these up and settle back in that couch, just like Mad Men. Time to get a little chippy.

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Yield: 6-8 servings

Ingredients

- 1 large bag of rippled potato chips (you definitely need ripples, they're sturdier than regular chips. You could use kettle cooked but then they may be too crunchy)
- 2 23-ounce bags of milk chocolate chips
- 1 23-ounce bag of peanut butter morsels/peanut butter chips
- 2 tablespoon vegetable oil (only if needed)
- 2 tablespoon cacao butter (only if needed)

Directions

- Pick out all the biggest, most beautiful chips. Bigger is better here
- Add in the mint extract, continue beating
- Melt your peanut butter chips :30 seconds at a time, until liquid, but if it is still too thick, add in and stir 1 teaspoon of vegetable oil until it is thin enough to coat but still thick enough to stick
- Use a brush or dip the chips, halfway, into the peanut butter and let cool on parchment paper
- Let the chips cool with the peanut butter on them
- Then, start the same process of melting the chocolate chips, the same way. If it is too thick, add in and stir 1 teaspoon of the cacao butter so it's thin enough to coat but still thick enough to stick to the chips
- Using the brush or dipping, get the other end of the chip in the chocolate
- Put them on freezer paper and then put them on a cookie sheet and put them in the freezer for at least 10 minutes