

## Chipotle Chip Toffee

Makes about 3 pounds

### Ingredients:

1 lb. butter (no substitutes)  
1 lb., 3 oz. sugar  
2 fl. oz. Karo® Light Corn Syrup  
2 fl. oz. water  
1 to 2 tsp. Durkee® Ground Chipotle Chile Pepper  
1-1/2 Tbsp. Durkee® Pure Vanilla Extract  
9 oz. kettle cooked potato chips  
6 oz. dark chocolate chips

### Directions:

Combine butter, sugar, corn syrup and water in a large, heavy saucepan. Heat, stirring constantly, until mixture comes to a boil. Insert candy thermometer. Reduce heat to medium-low and continue to boil until toffee reaches 300°F, stirring constantly.

Remove from heat; stir in chipotle and vanilla extract. Add potato chips, stirring to coat. Spread mixture out on a lightly greased half sheet tray. Let cool at least 30 minutes.

Melt the chocolate in the microwave at 60% power for 1-1/2 to 2-1/2 minutes, stirring frequently. Drizzle over the toffee. Set aside for 1 to 2 hours to allow chocolate to harden. Break into pieces.