



DISHING IT UP WITH DANA

Your Valentine Will Love Chocolate Potato Chip Bark

Creamy scalloped potatoes with rosemary, garlic & nutmeg are another Valentine’s Day treat

Column and photos by Dana Rady, Wisconsin Potato & Vegetable Growers Association

If given the choice between a non-chocolate treat and any type of chocolate, my mom will choose chocolate every time. My mom is a chocolate lover to the core.

Growing up, sweets were a staple in my family. Besides my mom, my two grandmothers were particularly good at baking. So, it was assumed there would be some dessert (many of which included chocolate) served at every family function, holiday, and weekly formal Sunday dinner.

You can imagine my shock when Eric and I started dating and I learned that he detests chocolate. I recall looking at him dumbfounded and asking, “How is that even possible?”

After our wedding (his dislike of chocolate was not a deal-breaker), I saw him preparing for his first hunting season, and of all things, I noticed him grabbing a Snickers bar.

I asked who it was for, and he nonchalantly said, “myself.” Perplexed, I said, “But you don’t like chocolate!” He responded that “the chocolate on a Snickers

bar is different from other chocolate,” a point he maintains to this day, 13 years later. Are you confused? Yeah, me too.

Well, the “non-Snickers bar

Dark Chocolate Potato Chip Bark

INGREDIENTS:

2 cups **dark chocolate chips**

2 cups **thick-cut crinkle cut potato chips, crushed**

chocolate” may not be Eric’s preference, but it is a big part of our culture during the month of love, which also happens to be known as “Potato Lovers Month.” That’s why





this recipe is one worth making for your potato-loving valentine.

CRUNCHY, SALTY & SWEET

It combines two all-time favorites—crunchy, salty chips and sweet, creamy chocolate. It’s also super quick and easy and is great with any flavor of chocolate!

Mine was delicious with three different flavors (dark chocolate, white chocolate, and salted caramel chocolate.) I love the blend of flavors and the unique color once I swirled the melted chips together.

Topped off with salted potato chips, and voila! Guaranteed, your valentine will appreciate the homemade gift that looks (and tastes) like it came

from a chocolatier.

If you’re like my husband who generally stays away from chocolate, skip dessert and focus on this delicious scalloped-potato recipe instead. Your valentine will love this dish, too!

The creaminess and flavors of nutmeg and garlic combined with the pungent aroma and taste of rosemary make it the perfect accompaniment to any meal, whether you’re celebrating Valentine’s Day or not.

And as far as Eric is concerned, I’ve come to appreciate that he doesn’t like chocolate. That means there’s more for me!

DIRECTIONS

Melt dark chocolate chips in the microwave in 30-second increments, just until they start to melt.

Stir until smooth.

Line a 9x13-inch baking sheet with parchment paper. Pour melted chocolate onto the prepared baking sheet and spread into a thin layer.

Scatter crushed potato chips over the chocolate.

Allow chocolate to set for 15-20 minutes or until hardened.

Break into pieces and serve.

Store leftovers in an airtight container.

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DIRECTIONS

Peel the potatoes, then slice into 1/8-inch-thick slices. This can be done more easily using a mandolin or vegetable slicing attachment on a food processor. If using a knife, aim for thin and even slices.

In a medium pot over medium-low heat combine the cream, rosemary sprig, garlic, nutmeg, salt, and pepper. Heat the mixture for about 5-7 minutes, being careful not to bring to a boil. The cream will infuse with the flavor of the herbs, becoming fragrant.

Add prepared potatoes to the cream for 10-15 minutes.

Once they start to get tender, strain the potatoes.

Brush the bottom of a shallow casserole dish (approximately 2-3 inches tall) with butter.

Drain the potatoes and pat dry with a clean towel or paper towels.

Shingle the potatoes in an even layer on the bottom of the buttered dish.

Spoon an even layer of cream over the potatoes. Repeat with another layer of potatoes, then another layer of cream. Repeat this step until all the potatoes and cream have been used.

To save time, the potatoes can be poured into the dish all at once followed by the cream. Arrange the top layer of potatoes for a nice presentation.

Cover the scalloped potatoes with a piece of aluminum foil, place into

Creamy Scalloped Potatoes with Rosemary

INGREDIENTS:

- 4 lbs. **yellow or russet potatoes, peeled and sliced 1/8" thick**

- 4 cups **heavy cream**

- 1 **rosemary sprig (thyme, sage, marjoram, etc., can be subbed)**

- 6 **garlic cloves, crushed**

- 1/2 tsp. **nutmeg, freshly grated**

- 2 1/2 Tbsp. **sea salt**

- 1 Tbsp. **freshly ground black pepper**

- 2 Tbsp. **unsalted butter**

- 1 Tbsp. **fresh rosemary, optional**



a preheated 325° oven for 60 minutes. While baking, the cream might bubble over. Place a baking sheet under your casserole dish to catch drips.

Remove the foil and continue baking for 20-30 minutes or until golden brown.

Remove the dish from the oven and allow it to cool for 20 minutes before slicing and serving.

Optionally, you may choose to add some chopped rosemary to the top of the potatoes. **BCT**

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