



From the Culinary Company Kitchen

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Crunchy Sweet Potato Chips

Yield: 6 portions

INGREDIENTS	AMOUNTS
Sweet potatoes	2 ea
Canola oil	As needed
Salt	As needed

Process

1. Peel the sweet potatoes and using a mandoline, cut the potatoes into slices about 1/8 in thick. Put the slices into a bowl of ice water and refrigerate for 1 hour
2. Pre-heat the oil to 350°
3. Drain and dry the potato slices thoroughly. When the oil is hot, add the potato slices a few at a time to avoid overcrowding. Fry for 5-7 minutes and drain.
4. Increase oil temperature to 375°. When hot, fry the chips again for 5-7 minutes or until crispy.
5. Transfer to a baking sheet lined with paper towels to drain.
6. Repeat until all chips are fried, sprinkle with salt and serve.