



## Sweet Potato Chips

Serves 8-10 portions

### Ingredients:

4 sweet potatoes, peeled

2 Tbsp cinnamon, ground

3 Tbsp brown sugar, granulated

### Method:

1. Shave the sweet potatoes into thin strips about 1"x6"x $\frac{1}{16}$ " (2.5 cm x 15.25 cm x 1.6 mm). Place the pieces in water to reserve until cooking
2. Combine cinnamon and sugar, mix well.
3. Open fry at 250-275°F (122-135°C) for 4-6 minutes.
4. Drain chips in a pan lined with paper towels. Toss chips in cinnamon sugar.