



HAWAIIAN SWEET POTATO CHIPS

Ingredients:

- Vegetable oil for frying or deep frying
- 2 x medium Hawaiian sweet potatoes

Method:

- Heat oil in large saucepan (or deep fryer)
- Peel sweet potatoes to remove skin and using a vegetable peeler, continue to peel the sweet potato lengthways.
- Pat potato dry with paper towel and carefully drop large handful amounts of potato into hot oil and fry until golden and crispy.
- Drain well on paper towel.
- Season with sea salt to taste.

To Serve:

- Serve as a side dish or delicious snack with sour cream.
- Serves 4-6.

Substitute 1 medium Hawaiian sweet potato for 1 regular sweet potato for a striking colour contrast.

