

Stokes Purple® Sweet Potato Chips



Ingredients

- Stokes Purple sweet potatoes
- Peanut Oil
- Spices

Directions

- Slice potato into chip size pieces as thin as possible using a food slicer or mandolin.
- Soak slices in cold water for 30-40 minutes.
- Heat oil to 275°F in fryer.
- Remove slices from water and let dry on paper towel.
- Once slices are dry, drop them into hot oil.
- Fry slices for 3 minutes.
- Remove slices and let dry on paper towel for 3-5 minutes.
- Increase oil temperature to 350°F.
- Once slices are dry, put them back into oil and fry for 3 minutes until crispy.
- Remove chips from oil and let dry on paper towel.

Chips are great by themselves, or you can add your favorite spices or dipping sauces to taste.

Spice Ideas

- Nutmeg and Cinnamon
- Sugar and Salt
- Powdered Sugar

*Note: To keep purple color, oil temperature must not go above 350°F.
These instructions can also be used to make fries.*