



### **Golden Pumpkin Pie Spiced Sweet Potato Crisps**

#### Ingredients:

- 1 (10 to 12 ounce) fresh sweet potato
- 1 bottle canola oil or blended oil for frying
- To taste: fine and coarse salt
- To taste: ground pumpkin pie spice

#### Directions:

- Wash the potato; peel it; remove the two thin ends. Rinse and dry the finished potato. Prepare your slicer. It is important to slice them uniformly thin, about 1/8 inch. We tried a mandolin, food processor, knife, and meat slicer. The meat slicer produced the most consistent even slices.
- Bring a large pot of water to boiling. Remove from heat; stir in the sweet potato slices. Set aside for 10 minutes.
- With a slotted spoon, remove the potato slices from the hot water. Drain thoroughly between pieces of paper towels and place on rack to dry.
- Heat oil in deep fryer until 350 degrees. Place a small amount of dry potato slices in the fryer basket. Cook for 3-1/2 minutes; remove from oil.
- Place on paper towel lined plate to remove excess oil. Blot chips with paper towels; season to taste with salt and pumpkin pie spice while warm.
- Remove to large platter.
- Continue cooking the remaining potato slices.....

- Your kitchen will smell wonderful. Your spirit will rejoice. You have done what many cooks don't even dare to try.....Congratulations!

Yield: serves 2