

# Betty's Crispy Sweet Potato Chips



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In this video, Betty demonstrates how to make Crispy Sweet Potato Chips. These are made from fresh, peeled sweet potatoes, which are quickly fried in peanut oil and topped with ground coarse sea salt.

## Ingredients:

red or white sweet potatoes, washed and peeled--as many as desired (I used red sweet potatoes.)  
1 inch of peanut oil in a pot  
coarse Atlantic sea salt

Peel the sweet potato and then use a parer to slice the potato into thin slices lengthwise. Slice as many potatoes as you need, and store them in water until ready to fry. When ready to fry the sweet potato chips, drain off the water and pat the raw potato slivers with paper toweling. Heat 1 inch of peanut oil to 350 degrees (F). Carefully place a few slices of sweet potatoes into hot oil and fry until golden. Drain on a tray that is covered with paper toweling. Immediately grind coarse sea salt over the top. Repeat until all desired chips are fried. These are best if served immediately, although they may be stored for later use. Enjoy!!! --Betty ☐