

Mountaineer Sweet Potato Chips

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- 1 Large Sweet Potato (peeled and ends chopped off)
- 1 tbsp Sensient Mountaineer Chili Powder
- 1 tsp Sensient Onion Powder
- 1 tsp Sensient Garlic Powder
- 1 tbsp Brown Sugar
- ¼ tsp Salt
- ¼ tsp Black Pepper

Slice the sweet potato as thin and uniform as possible. Rinse the sliced chips to remove extra starch and then pat dry.

In a pot, put about 3 inches of oil and bring the heat up to medium high; the oil should be at 350°F. Once the oil is heated, place chips in batches and cook for about 5 minutes or until the chips are golden in color and crispy in texture.

Combine all spices in a bowl, mix well; toss the freshly-cooked chips into the bowl to season. Once the warm chips cool down, enjoy.



Created by: Maria Duran

