

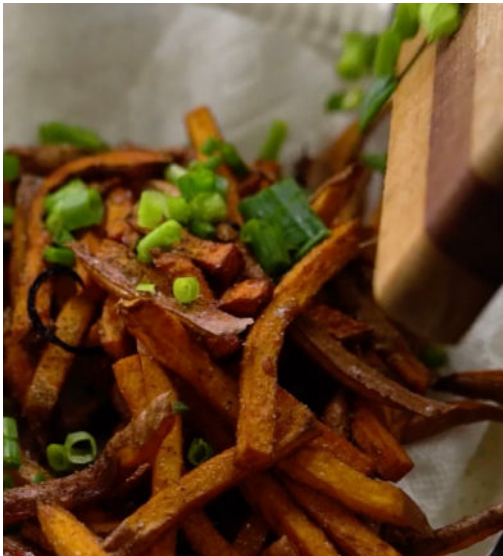


OUTDOOR “DOUBLE FRIED” SWEET POTATO FRIES

PREP TIME: 10 MINUTES

COOK TIME: 5 - 10 MINUTES TOTAL

SERVES: 2 - 4



INGREDIENTS:

- 4 sweet potatoes, peeled & cut into thick sticks
- Canola oil
- Sea salt
- Scallions, for garnish, if desired

DIRECTIONS

1. Working in small batches, blanch (pre-fry) the potatoes in oil at a lower temperature until they go from shiny to matte and are soft to touch, 3 to 7 minutes. Drain well on paper towels. Do not refrigerate.
2. Right before serving, and making sure oil is at a hotter temperature than before, briefly fry the sweet potatoes a second time (1-2 mins). Keep them moving in the pot of oil to get an even, perfectly cooked crispy result.
3. Remove with wire spatula and again drain on paper towel.
4. Toss and season with salt, then top with sliced scallions, before plating.

