

## **Cold-Oil Sweet Potato Chips**

*Courtesy of **In Our Grandmothers' Kitchens***

### *Ingredients:*

1 sweet potato, peeled and sliced thinly  
canola oil at room temperature as needed  
sea salt as needed

### *Instructions:*

Place the pieces of sweet potato in a deep, heavy skillet or saucepan. Cover them with oil; then add a little more oil. Place the pan on medium heat. Stay by the stove.

In a few minutes the oil will begin to bubble. Stir the potato pieces a bit and keep heating them. As the potatoes cook stir them every minute or two to keep them from sticking together—and to monitor them. In a very few minutes they will brown and crisp up very quickly.

Use a skimmer or tongs to remove the chips from the oil. (Don't forget to turn off the stove!) Drain them on paper towels, and sprinkle salt on top.

Let the chips cool for a couple of minutes; then serve them with dip. Makes about 20 chips. (The number depends on the thickness of your slicing.)