

Recipe Name: Sweet and Salty Sweet Potato Chips
Submitted By: Nate French

Recipe Categories: Miscellaneous

Ingredients:

- Crispy Sweet Potato Chips:
- 2 Large Sweet Potatoes
- 1 Tablespoon Corn Starch
- 1/4 Cup Olive Oil
- Sweet and Spicy Seasoning:
- 1 Tablespoon Brown Sugar
- 1 Teaspoon Chili Powder
- 2 Teaspoons Onion Salt
- 1 Tablespoon Garlic Powder
- 1/8 Teaspoon Cayenne Pepper
- 1 Tablespoon Paprika
- 1 Teaspoon Pepper
- 2 Teaspoons Corn Starch

Directions:

For Sweet Potato Chips:

Wash sweet potatoes and thinly slice with a very sharp kitchen knife or mandolin. Place sweet potato slices in a bowl and cover them with warm water and corn starch. Soak for 15-20 minutes. Preheat oven to 425° and line two baking sheets with foil. Place an oven safe cooling rack on both baking sheets. Remove the potatoes from the water and dry very well with a paper towel. Brush each side of the potato slice with oil and place on the baking sheet. Sprinkle with seasoning of choice. Bake for 25-30 minutes, flipping the potato slices half way through the baking process. Check the potato chips frequently to make sure that they don't burn! Allow to cool for 5-10 minutes before serving.

For sweet and spicy seasonings:

Combine all ingredients in a bowl and mix well. Generously sprinkle seasoning over sweet potato slices before baking. Store extra seasoning in a cool, dry place.