

# Rwandan Sweet Potato Fries (Chips)



## Ingredients

- 2 sweet potatoes about a pound
- 1/2 cup cornstarch
- 6 tablespoons club soda
- vegetable oil for frying
- salt to taste

## Methods

- Wash and peel your sweet potatoes.
- Cut into 1/4 thick fries, making sure they are uniformIn a large bowl, soak the potatoes for about 10 minutes in cool water.
- Dry thoroughly with paper towelsMix the cornstarch with the soda water to make a paste in a large shallow bowl.
- Add sweet potatoes and use tongs to toss and coat them on all sides.
- Heat your oil in your fryer to 350 degrees.
- Add the fries 1 at a time so they don't stick together, don't overcrowd your pan.
- Fry for 1-2 minutes (don't let them brown) and drain on paper towel.
- Once all the fries are done with their first dip in the oil, start the second round of frying.
- Fry them the second time for an additional 1-2 minutes, until they're browned and crispy.
- Season while hot with salt to taste.