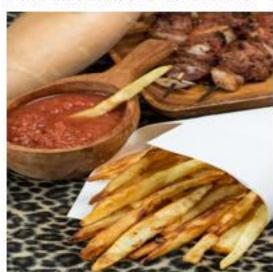
## Rwandan Sweet Potato Fries (Chips)



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 uniformln 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 I 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.