

Simple Sweet Potato Fries

Ingredients

- 1 lb./455 g sweet potatoes
- 3 tbsp. cornstarch
- 2 qt./2 L vegetable oil
- 1 tsp. Simple Indulgence Steak & Chop Seasoning Blend

In Chef Series 6-Qt./5.7 L Dutch Oven medium heat, bring oil to 350° F/175° C. Use a frying or candy thermometer to monitor temperature. Set both knobs of Time Savers Mandoline to #9 for standard fry shape. Using hand guard, slice sweet potatoes into fries. Place cornstarch and potatoes in Season-Serve® Container, seal, shake to coat, shaking off excess. Fry in batches, stirring occasionally, raising heat setting as needed to maintain frying temperature, 10-12 minutes or until golden and crisp. Drain well and season immediately with seasoning blend.

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