Sweet Potato Fries
Burgers & Bacon! – March 2015

Ingredients:
- 1 large sweet potato per person
- 2 teaspoons flour per sweet potato
- 1 tablespoon olive oil per sweet potato
- Seasonings of choice: Cinnamon sugar or salt, cayenne, curry, garlic

Directions:
1. Preheat oven to 400 degrees F. Line a large baking dish with parchment paper. Set aside.
2. Wash and peel the potatoes. Cut off the ends. Cut the potatoes into thin slices about 1/4 inch wide. Place in a large bowl or Ziploc bag and toss with flour until the strips are thinly coated. Add the olive oil and seasoning(s) of choice.
3. Line the sweet potatoes onto the baking sheet. Bake for 15 minutes. Remove from the oven and flip. Place back into the oven for 10-15 more minutes. Make sure to rotate the pan to avoid uneven browning.
4. Turn the oven off and keep the fries inside as the oven cools down for about 30 minutes. This step will help the fries get crispier. Enjoy immediately.

Notes: