

Sweet Potato Chips

2 medium sweet potatoes
Ice water
Oil for deep frying
Salt

Peel potatoes; cut in half lengthwise then slice very thin with mandolin slicer attachment of food processor or knife.

Heat oil to about 365 degrees F in deep fryer, skillet or electric skillet.

Fry potato slices in one-layer batches for a minute or two, or until golden brown.

Lift chips out with slotted spoon and drain on paper towels.

Sprinkle sweet potato chips with salt before serving.