

FRESH FROM THE GARDEN TASTINGS

Sweet Potato Chips



Ingredients

3 medium sized sweet potatoes
3 Tablespoons vegetable or olive oil
Kosher salt

Serves 6–10

Instructions

Preheat the oven to 300 degrees F. Line several baking sheets with parchment paper and set aside. Slice potato thin (1/16 inch).

Pile all the sweet potato rounds into a large bowl and pour the vegetable or olive oil over the top. Gently toss to coat every piece with oil. Then lay the sweet potato rounds out on the baking sheets in a single layer.

Sprinkle the chips lightly with Kosher Salt. Bake for 20-25 minutes until crisp and golden around the edges. Remove from the oven and cool for 5 minutes on the baking sheets.

Optional: serve with Sour Cream and Chive Dip

Ingredients

1 cup sour cream
2 teaspoons lemon juice
2 teaspoons garlic powder
1 teaspoon onion powder
2 Tablespoons chives, chopped
Salt and pepper to taste

Instructions

Combine all ingredients in a jar.
Shake, then spoon into a small bowl to serve.