



Fifty-Seventh

Presidential Inauguration

January 21, 2013

Sweet Potato Hay

Served at the Inaugural Luncheon, 2013

Ingredients

- 1 each sweet potato, peeled, sliced thin, cut fine strips, place in cold water
- 1 quart canola oil, for frying

Preparation

1. Heat oil to 350° F in a 1 gallon heavy bottom pot.
2. Drain sweet potato and pat dry with paper towels.
3. Carefully drop a small handful of sweet potato strings in the fryer and allow to crisp and turn golden brown. Remove with a strainer and place on clean paper towels to absorb excess oil.

Additional Information

Course:

Servings: 4 servings