

What you need:

2 sweet Potatoes

1 cup oil

½ cup to 1 cup of granulated sugar

Instructions

Peel potatoes and cut into 1 inch chunks. Soak for 5 minutes in water to remove starch.

Add approximately ¾ cup oil to a pan, more if the bottom is not covered, and fry sweet potato chunks until golden brown on all sides. Potatoes are done when they are able to be punctured with a fork or chopstick with little resistance.

Glaze

Heat a pan with remaining oil, if not oil remains then add enough to coat the bottom. Pour in sugar. Stir until sugar is melted. Add more oil if necessary. Sugar should be a light caramel color.

Add potatoes to glaze on coat evenly. Plate and Serve.