

Chuck and Augie's Sweet Potato Fries with Maple Dipping Sauce



To make the sweet potato fries

- 2 sweet potatoes
- 4 cups vegetable oil
- ¼ teaspoon salt

Peel sweet potatoes and cut off ends. Slice potatoes into ¼-inch-thick planks. Then slice planks into ⅛-inch strips. Soak in water for 1 to 2 hours. Drain and pat fries dry with paper towels. Heat oil in pan and bring to 350 degrees. Carefully place fries in oil and fry for 4 to 5 minutes. Remove fries and place on paper towels to absorb excess grease. Sprinkle with salt and serve with maple dipping sauce.

To make the maple dipping sauce

- 2 tablespoons plus 2 teaspoons Grade A maple syrup
- 8 ounces confectioners' sugar
- 3 tablespoons water

Combine all ingredients in mixing bowl and whisk until smooth. Serve with sweet potato fries. Leftovers? Ice a cake!