Sweet Potato Crisps (fries)
From Schmitt Family Farm
www.schmittfamilyfarm.com

Ingredients

- 3 sweet potatoes
- Olive oil
- Salt and pepper (I like sea salt)

Directions

Heat oven to 450 degrees. Wash and thinly slice sweet potatoes. (If they are big, cut sweet potato length wise and then slice, or make French fry shape)

Toss with olive oil and lay in single layer on a baking sheet. Sprinkle with salt and pepper.

Roast in oven 20-30 minutes depending on thickness of slices and how crispy you like them.

A nice dipping sauce is equal parts honey to mayo or sour cream.

Enjoy!