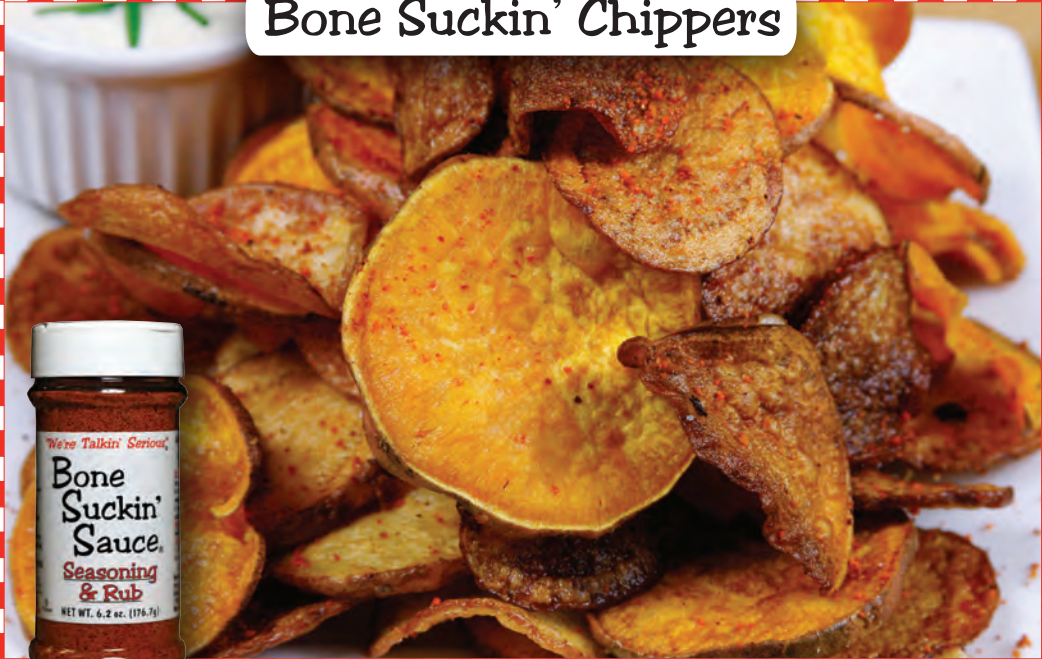


Bone Suckin' Chippers



Bone Suckin' Chippers



Ingredients:

Bone Suckin' Hot Seasoning, 1 Tbsp., (or **Peanut Oil**, 1 quart
more to taste!)
Sea Salt and Pepper to taste

Sweet Potato, 2
White Potato, 4

Directions:

In a large pot, pour in peanut oil (the oil should not take up more than half the pot,) and bring the heat to high. While the oil is heating, slice the potatoes very thinly. (Using a mandolin slicer makes this job very easy.) Once the oil is heated and working in batches, drop the potatoes in the oil, cover and cook for 10 minutes, occasionally stirring to ensure even cooking. Carefully pull the fried potatoes out and place on paper towels to let them drain and cool. While the potatoes are hot, sprinkle with sea salt and Bone Suckin' Hot Seasoning. Serves 4

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