

Sweet Potato Fries

4 medium sized baked or boiled sweet potatoes

3 Tbsp butter

1 tsp salt

1/4 tsp pepper

1/4 tsp nutmeg

1/8 tsp cinnamon

Flour

1 egg, slightly beaten

2 Tbsp water

Fine dry crumbs

Peel hot baked or boiled sweet potatoes and put through ricer. Beat in butter, salt, pepper, nutmeg and cinnamon and chill. Shape into 2 1/2 in patties; roll in flour, then in egg which has been diluted with water and then roll in crumbs. Fry in deep hot fat at 385 degrees about 3 min until golden brown. Drain on paper towels.