

Our State eats

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Sweet Tater Tots

Yield: Approximately 40 tots.

- 8 medium sweet potatoes**
- 2 tablespoons all-purpose flour**
- 1 teaspoon salt**
- 1 teaspoon ground cinnamon**
- 1 tablespoon sugar**
- Canola oil or vegetable oil**

Preheat oven to 425°. Place sweet potatoes on a sheet pan and pierce the skins with a fork. Bake for 45 to 55 minutes or until done. Remove from oven.

Using a clean dish towel to hold the hot potatoes, carefully split them and scoop the flesh into a large mixing bowl. Stir in flour, salt, cinnamon, and sugar.

In a heavy pan or Dutch oven, heat $\frac{1}{4}$ inch oil to 350°. Form potato mixture into 1-inch balls and drop into oil; fry until slightly golden. Drain on paper towels and serve.

Note: Tater tots can also be frozen. When they have cooled from frying, place in Ziploc bags and freeze. Remove from freezer and arrange in single layers on a parchment-lined baking sheet. Bake at 400° until heated through.



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