

Sweet Potato Fries

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Recipe source: [Mark Bittman for New York Times Cooking](#) – with slight adaptations



INGREDIENTS:

- 2 pounds sweet potatoes, peeled or unpeeled, your choice
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1 teaspoon salt
- ½ teaspoon black pepper

DIRECTIONS:

- Heat the oven to 400. Prepare 2 rimmed baking sheets with parchment paper to fit inside.
- Cut the sweet potatoes into thin sticks about 1/4-inch wide and 3 inches long.
- Optional step for extra crispiness: Rinse the potato strips in a bowl of cold water to reduce starchiness. Then dry the potatoes thoroughly on paper towels before proceeding to the next step.
- Toss potato strips with the oil in a bowl. Mix the spices, salt and pepper in a small bowl and mix them with the sweet potatoes.
- Spread the sweet potato fries out in a single layer on 2 rimmed baking sheets.
- Place the baking sheets into the oven, using the top and middle racks. Get your timer handy, you're going to need it. Total oven time is about 25 minutes give or take, and you'll be flipping fries and rearranging baking sheets throughout the whole time.
- After 8 minutes, take out the pans and flip the fries with a spatula. Don't worry, they're not supposed to look done or crispy yet.

- When you return the pans to the oven, be sure to switch their locations – top/middle and also front/back of the pan.
- Bake for about 10 minutes, until the bottoms are brown and crisp. Flip the fries back to the first side and return the pans to the oven, doing the top/middle, front/back switcheroo once again.
- Bake for a final 8 minutes or so until the fries are brown and crispy all over, to suit your taste.
- Serve hot.