

Thai Fried Sweet Potatoes (Man Tod)

Ingredients:

- **2 medium sweet potatoes** (or regular potatoes)
- **1.5 cups rice flour**
- **1/4 cup granulated sugar** (adjust to taste)
- **1/2 teaspoon salt**
- **1 teaspoon baking powder**
- **2 tablespoons black and white sesame seeds**
- **1/2 cup shredded coconut** (fresh or desiccated)
- **1 to 1.25 cups coconut milk or water**
- **Palm oil** (or peanut oil) for deep frying

Instructions:

1 Prepare the Sweet Potatoes:

- Peel the sweet potatoes and slice them into thin strips or rounds, about **1/4-inch thick**. Thin slices ensure they cook evenly and become crispy.

2 Make the Batter:

- In a bowl, mix the rice flour, sugar, salt, baking powder, sesame seeds, and shredded coconut.
- Slowly add coconut milk or water, stirring until you have a smooth, slightly thick batter.

3 Heat the Oil:

- Fill a deep frying pan or wok with enough palm oil (or peanut oil) for deep frying.
- Heat over medium heat to **350°F (175°C)**, monitoring the temperature with a thermometer.

4 Coat and Fry:

- Dip the sweet potato slices into the batter, letting excess batter drip off.
- Carefully place them into the hot oil. Fry in small batches to prevent the oil temperature from dropping.
- Fry until they are crisp and golden brown, approximately **3-5 minutes**.

5 Drain and Serve:

- Remove the fried sweet potatoes with a slotted spoon and place them on a **wire rack** to drain excess oil.
- Serve immediately while warm. They can be enjoyed plain or with a sweet dipping sauce.