



DAIGAKU IMO

INGREDIENTS

- 15 oz. satsuma imo (Japanese sweet potatoes, peeled & cut)
- vegetable oil (for frying)
- toasted sesame oil
- mild honey
- toasted sesame seeds

Add satsuma imo to a pot large enough to fit them in one layer. Cover potatoes in vegetable oil and add sesame oil. Turn heat to medium high and fry them until they are medium brown on one side. Flip and continue frying until they are dark brown.

Quickly transfer the fried potatoes to a large metal bowl and drizzly honey on top. Once the honey is caramelized from residual heat toss the potatoes and sprinkle toasted sesame seeds! ***Serve immediately***

Pair with Rihaku Dance of Discovery



VINE CONNECTIONS