

# Sweet Potato Hay I Inauguration of the President

## Served at the Inaugural Luncheon, 2013

### Ingredients

- 1 each sweet potato, peeled, sliced thin, cut fine strips, place in cold water
- 1 quart canola oil, for frying

### Preparation

1. Heat oil to 350° F in a 1 gallon heavy bottom pot.
2. Drain sweet potato and pat dry with paper towels.
3. Carefully drop a small handful of sweet potato strings in the fryer and allow to crisp and turn golden brown.  
Remove with a strainer and place on clean paper towels to absorb excess oil.

### Additional Information

- **Course:**
- **Servings:** 4 servings

Since 1901, the Joint Congressional Committee on Inaugural Ceremonies has been responsible for the planning and execution of the swearing-in ceremonies and the luncheon for the Inauguration of the President of the United States at the U.S. Capitol.