

## Five-Spice Sweet Potato Recipe

### Ingredients:

5 sweet potatoes  
Oil for deep-frying or 50 g butter  
1 teaspoon five-spice powder  
Salt and pepper to taste

### Method:

Peel the sweet potato and cut into dices. Boil until three-quarter cooked, drain and then deep-fry until golden brown. Sauté with butter then season with five-spice powder, salt and pepper. This sweet potato can be served with Chinese Roast Turkey (refer Chinese recipes).

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