

## **Fried Sweet Potato Balls Recipe**

### **Ingredients:**

500 g sweet potatoes  
1 tablespoon palm sugar or substitute  
1-2 tablespoons ground rice  
Oil for frying

### **Method:**

Peel sweet potatoes, dropping them into cold water immediately to prevent discoloring. Cut into even-size pieces and boil until tender but not mushy. Drain well, dry off in the pan and mash until free of lumps. Mix in the sugar and enough ground rice to make the mixture firm enough to mould. Roll into small balls, the size of a large marble. Deep fry in hot oil over medium heat until deep golden brown all over. Serve plain or with sugar syrup and fresh grated coconut.

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