

Two Methods for Sweet Potato Chips: Immediate Snacking vs. Long-Term Storage

1. Immediate Snacking (Best Texture, Shorter Shelf Life)

If you want **the best-tasting, crunchiest chips** for eating within a few weeks:

Steps:

1. **Slice Thin** – 1/16” to 1/8” thick for max crispiness.
 2. **Soak in Cold Water (Optional)** – Removes excess starch for a lighter crunch. Pat dry completely.
 3. **Light Oil Coating** – Toss with a small amount of avocado, olive, or coconut oil.
 4. **Season as Desired** – Salt, smoked paprika, cinnamon, or even a hint of cayenne.
 5. **Oven Bake at 275°F for 45-60 Minutes** – Flip halfway, leave the oven slightly open for moisture escape.
 6. **Cool Before Storing** – This keeps them crisp. Store in an airtight container at room temp.
- Shelf Life:** A few weeks in an airtight jar, but best within a few days.

2. Long-Term Storage (No Oil, Fully Dehydrated for Maximum Shelf Life)

If you want a **shelf-stable version** that lasts months without refrigeration:

Steps:

1. **Slice Thin** – 1/16” to 1/8” thick.
2. **Skip Oil (Oil Can Go Rancid in Storage)** – No oil means longer shelf life.
3. **Light Salt or Dry Spices Only** – No moisture-based seasoning.
4. **Dehydrate at 135-145°F for 12-16 Hours** – Until completely dry and **snaps, not bends**.
5. **Test for Crispness** – If they’re slightly flexible, keep drying.
6. **Store in an Airtight Jar or Vacuum Seal** – Add a desiccant pack to absorb any moisture.

Shelf Life: 6+ months if kept in a cool, dry place.

Pro Tip: If long-term chips soften, pop them in a warm oven for 5 minutes to crisp them up again.