

# FRIED SUNCHOKES

## Chili, Cumin

*Chef Clayton Allen, Soter Vineyards*

**Crispy Fried Sunchokes**  
**1# Sunchokes**  
**1 qt. Frying Oil**

**Chili Cumin Spice**  
**1/4 c. Paprika**  
**2 T. Salt**  
**2 T. Brown Sugar**  
**2 T. Mustard Powder**  
**2 T. Chili Powder**  
**2 T. Ground Cumin**  
**1 T. Black Pepper**  
**1 T. Cayenne Pepper**

Combine all spices for spice mix and set aside.

Scrub and clean any dirt off sunchokes in cold water. Set out on a flat surface to dry off. In a deep fryer or Dutch oven, heat oil to 325 degrees. Place dry sunchokes in oil and fry for about 30 minutes until soft and cooked through. Don't crowd the pan and fry in batches if needed. Remove sunchokes from fryer and spread out on a few paper towels to absorb oil drippings. Smash sunchokes slightly, to make them even and about a 1/2 inch flat. Bring frying oil to 375 degrees. Place smashed sunchokes in fryer and cook until crispy. About 5-7 minutes. Take out of fryer and toss with seasoning mixture.